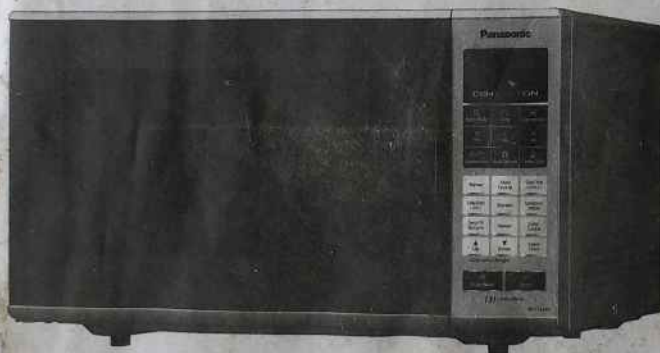


Panasonic®

Operating Instructions and Cookbook

Convection/Grill Microwave Oven

Household Use Only



Model No. NN-CT644M/NN-CT654M (Shown Above)

Before operating this oven, please read these instructions carefully and keep for future reference.

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Installation and Connection

Examine your microwave oven

Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged microwave oven.

Earthing instructions

IMPORTANT: THIS UNIT HAS TO BE PROPERLY EARTHED FOR PERSONAL SAFETY.

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly grounded wall socket.

Operation voltage

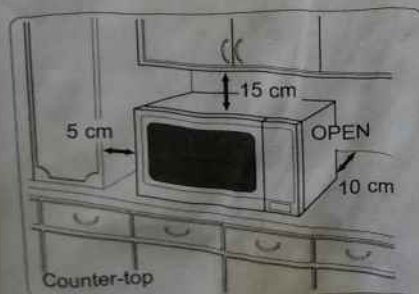
The voltage has to be the same as specified on the label on the oven. If a higher voltage than specified is used, it may cause a fire or other damages.

Placement of the Oven

1. This oven is intended for Household counter top use only. It is not intended for built-in use or for use inside a cupboard. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For proper operation, ensure a sufficient air circulation for the oven.

Counter-top use:

- a. Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side must be opened.
- b. If one side of the oven is placed flush to a wall, the other side or top must not be blocked.



4. Do not place this oven near an electric or gas cooker range.
5. The feet should not be removed.
6. This oven is only for household usage. Do not use outdoors.
7. Avoid using the microwave oven in high humidity.
8. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.
9. Do not block the air vents on the left side and back of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.
10. This appliance is not intended to be operated by means of an external timer or separate remote control system.

Warning

Important Safety Instructions

1. The door seals and seal areas should be cleaned with a damp cloth.
The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
2. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy.
Repairs should only be done by a qualified service person.
3. Do not operate this appliance if it has a damaged CORD OR PLUG, if it is not working properly, or if it has been damaged or dropped. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or capabilities, or lack of experience and knowledge unless they have been given responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
8. DO NOT attempt to touch heating device on top and back of inside cavity while cavity is hot.
Heating device may be still hot.
9. The surfaces are liable to get hot during use.
10. This appliance is intended to be used in household and similar applications such as:
 - stuff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Use of your

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2. Before use... are suitable
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4. When the o... store any o... accessories... accidentally
5. The applian... MICROWAV... COMBINATI... OVEN.
Operation in... appliance.
6. If smoke or a... the STOP/R... closed. Disco... off power at f

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N.B.: After co... oven access
3. The accessibl... the grill is in u... away.
4. When the app... combination m... the oven unde... temperatures g

Safety Instructions

Use of your oven

1. Do not use the oven for any reason other than the preparation of food. This oven is specifically designed to heat or cook food. Do not use this oven to heat chemicals or other non-food products.
2. Before use, check that utensils/containers are suitable for use in microwave ovens.
3. Do not attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch on fire.
4. When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on.
5. The appliance shall not be operated by MICROWAVE, GRILLING, CONVECTION or COMBINATION WITHOUT FOOD IN THE OVEN.
Operation in this manner may damage the appliance.
6. If smoke or a fire occurs in the oven, press the STOP/RESET Pad and leave door closed. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.

Heater Operation

1. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during GRILLING, CONVECTION and COMBINATION, take care when opening or closing the door and when inserting or removing food and accessories.
2. The oven has two heaters situated in the top of the oven. After using the GRILL, CONVECTION and COMBINATION function, these surfaces will be very hot. Care should be taken to avoid touching the heating elements inside the oven.
N.B.: After cooking by these modes, the oven accessories will be very hot.
3. The accessible parts may become hot when the grill is in use. Children should be kept away.
4. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

Oven Light

When it becomes necessary to replace the oven light, please consult your dealer.

Accessories

The oven comes equipped with a variety of accessories. Always follow the directions given for use of the accessories.

Roller Ring

1. The roller ring and the oven floor should be cleaned frequently to prevent noise and build-up of remaining food.
2. The roller ring must always be used for cooking together with the ceramic tray.

Wire Rack

1. The Wire Rack is used to facilitate browning of small dishes and help with the good circulation of the heat.
2. Do not use any metal container directly on the Wire Rack in COMBINATION with MICROWAVE.
3. Do not use the Wire Rack in MICROWAVE mode only.

Important Information

1) Cooking Times

The cooking time depends on the condition, temperature, amount of food and on the type of cookware.

Begin with the minimum cooking time to help prevent overcooking. If the food is not sufficiently cooked you can always cook it for a little longer.

N.B.: If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

2) Small Quantities of Foods

Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep the oven door closed, turn the oven off and remove the plug from the socket.

3) Eggs

Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE.

Pressure may build up and the eggs may explode, even after the microwave heating has ended.

4) Piercing Skin

Food with non porous skins, such as potatoes, egg yolks and sausages must be pierced before cooking by MICROWAVE to prevent bursting.

5) Meat Thermometer

Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking.

6) Liquids

When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

- Avoid using straight-sided containers with narrow necks.
- Do not overheat.
- Stir the liquid before placing the container in the oven and again halfway through the cooking time.
- After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container.

7) Paper/Plastic

When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated. Do not use recycled paper products (e.g. Kitchen Roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.

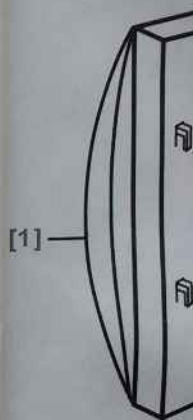
Remove wire twist-ties from roasting bags before placing the bags in the oven.

8) Utensils/Foil

Do not heat any closed cans or bottles because they might explode. Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur. If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.

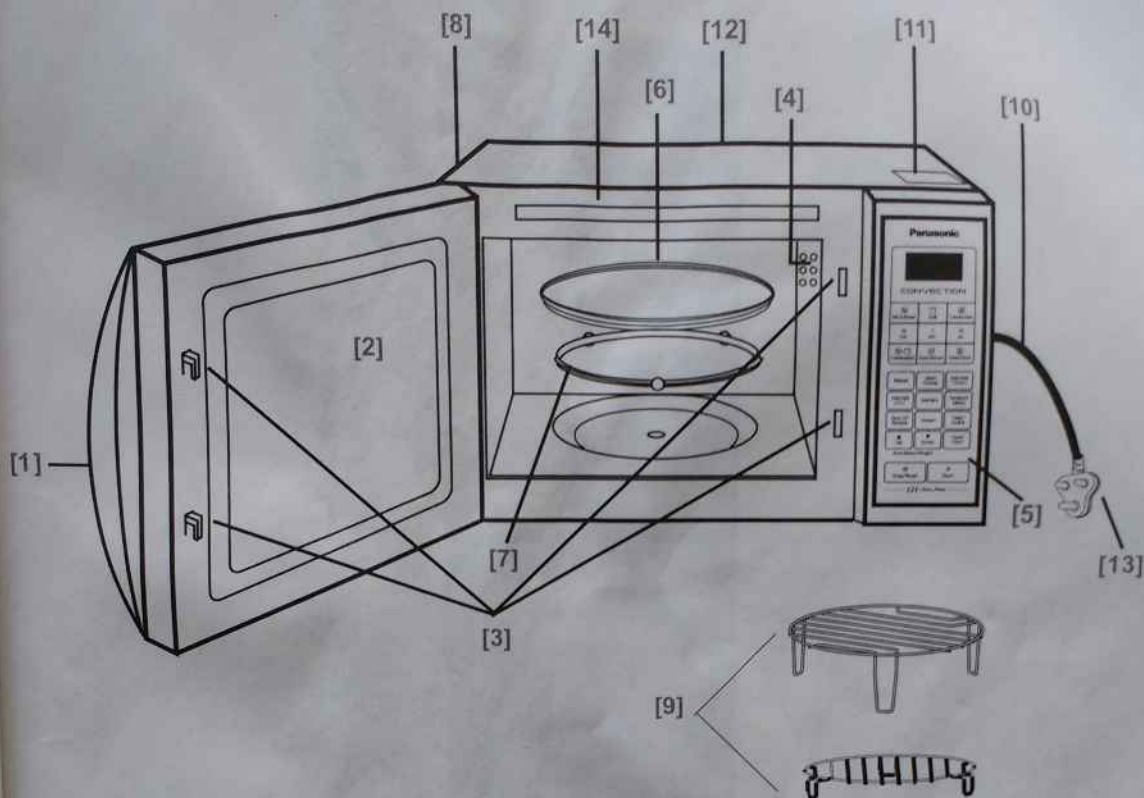
9) Feeding Bottles/Baby Food Jars

The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven. The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.



- [1] Door Open
Pull to open
stopped turn
as the door
- [2] Oven Window
- [3] Door Safety
- [4] Oven Air Vent
- [5] Control Panel
- [6] Glass Tray
- [7] Roller Ring
- [8] External Control
- [9] Wire Rack
- [10] Power Control
- [11] Caution Label
- [12] Caution Label
- [13] Power Plug
- [14] Menu Label

Outline Diagram



[1] Door Opening Handle

Pull to open the door. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. Cooking resumes as soon as the door is closed and Start is pressed.

[2] Oven Window

[3] Door Safety Lock System

[4] Oven Air Vent

[5] Control Panel

[6] Glass Tray

[7] Roller Ring

[8] External Oven Air Vents (Not shown)

[9] Wire Rack (High/Low)

[10] Power Cord

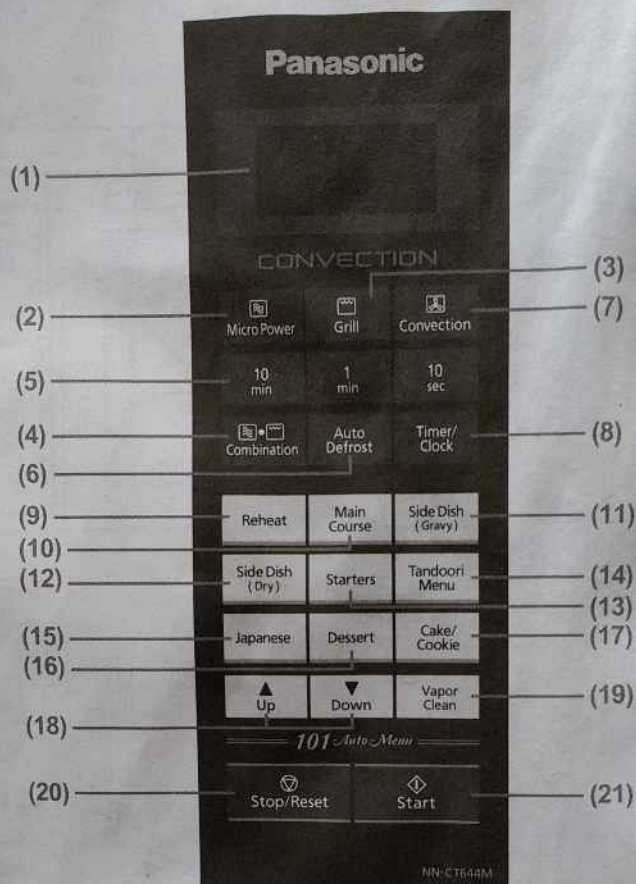
[11] Caution Label (Hot surfaces)

[12] Caution Label (Not shown)

[13] Power Plug

[14] Menu Labels

Control Panel (NN-CT644M)

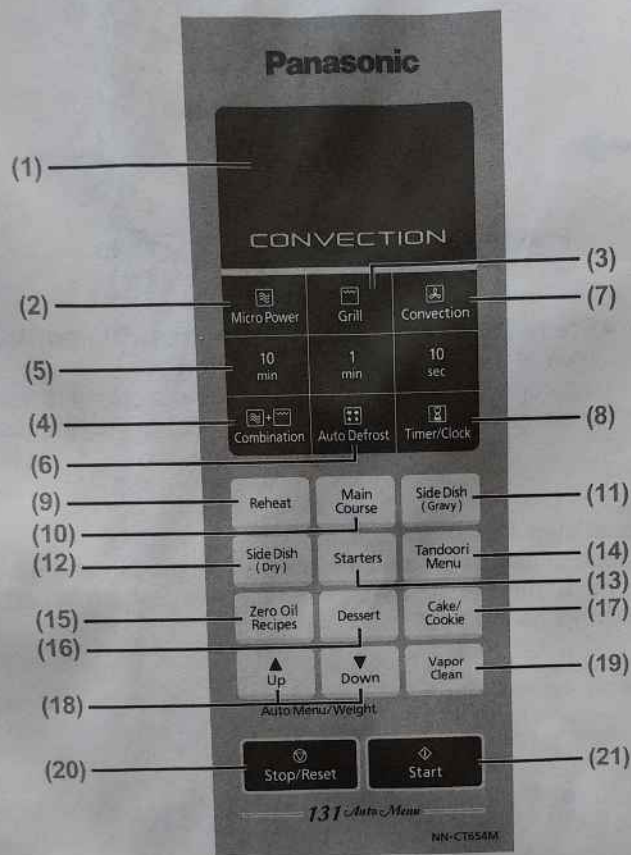


- (1) Display Window
- (2) Microwave Power Levels
- (3) Grill Pad
- (4) Combination
- (5) Time Pads (10 min/1 min/10 sec)
- (6) Auto Defrost Programs
- (7) Convection Pad
- (8) Timer/Clock Pad
- (9) Reheat Programs
- (10) Auto Programs (Main Course)
- (11) Auto Programs (Side Dish/Gravy)
- (12) Auto Programs (Side Dish/Dry)
- (13) Auto Programs (Starters)
- (14) Auto Programs (Tandoori Menu)
- (15) Auto Programs (Japanese)
- (16) Auto Programs (Dessert)
- (17) Auto Programs (Cake/Cookie)

- (18) Up/Down for choosing menu or weight setting
- (19) Vapor Clean Pad (page 94)
- (20) Stop/Reset Pad:
Before Cooking:
One press clears your instructions.
During Cooking:
One press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display.
- (21) Start Pad

- (1) Display
- (2) Microwa
- (3) Grill Pad
- (4) Combin
- (5) Time Pa
- (6) Auto De
- (7) Convec
- (8) Timer/Cl
- (9) Reheat P
- (10) Auto Pro
- (11) Auto Pro
- (12) Auto Pro
- (13) Auto Pro
- (14) Auto Pro
- (15) Auto Pro
- (16) Auto Pro
- (17) Auto Pro

Control Panel (NN-CT654M)



- (1) Display Window
- (2) Microwave Power Levels
- (3) Grill Pad
- (4) Combination
- (5) Time Pads (10 min/1 min/10 sec)
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- (15) Auto Programs (Zero Oil Recipes)
- (16) Auto Programs (Dessert)
- (17) Auto Programs (Cake/Cookie)

(18) Up/Down for choosing menu or weight setting

(19) Vapor Clean Pad (page 94)

(20) Stop/Reset Pad:

Before Cooking:

One press clears your instructions.

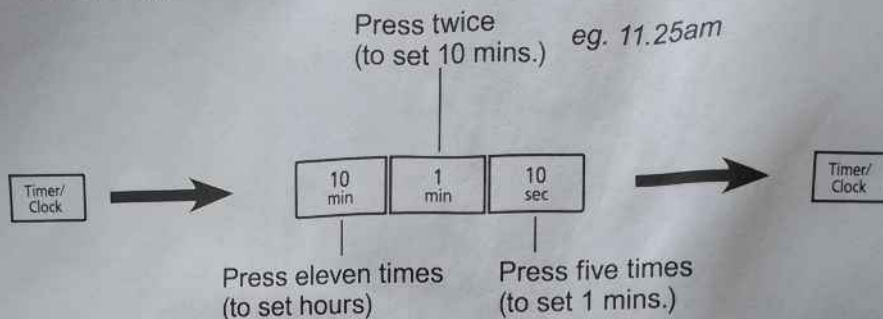
During Cooking:

One press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display.

(21) Start Pad

Setting the Clock

When the oven is first plugged in "88.88" appears in display window.



• **Keep pressing Timer/Clock Pad until 24H appears. Continue press this pad again to select 12H.**

• **Press Time Pads** - Enter time of day by pressing appropriate Time pads (refer to point 3 below).

• **Press Timer/Clock Pad once.**
Time of day is now locked into the display.

N.B.

1. To reset time of day, repeat step 1 through to step 3.
2. The Clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. When setting the clock, the 10 min pad works as the hour pad, the 1 min pad works as the 10 min pad and the 10 sec pad works as the 1 min pad.

Child Safety Lock

Using this system will make the oven controls inoperable; however, the door can be opened. Child Lock can be set when the display shows a colon or the time.

To Set:



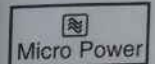
To Cancel:



• **Press Start Pad three times in 10 seconds.**
'🔒' is indicated in the display.

• **Press Stop/Reset Pad three times in 10 seconds.**
'🔒' disappears in the display.

The glass tray



- 1 Press
- 2 Presses M
- 3 Presses L
- 4 Presses De
- 5 Presses W

• **Press the micro power pad.** S
desired power
The microwave
indicator light
level (P100, P
P30 or P10) a
the display.

CAUTION: The
entered witho

Multi-Stage C
The oven has 3
switch automatic
both stages have

N.B.
Auto Menu or Au

This feature oper



• **Press the Time Pad once.** Noth
appears in the d
window.

Microwave Cooking and Defrosting

The glass tray must always be in position when using the oven.



		Level	Wattage
1 Press	Max	P100	900 Watts
2 Presses	Medium	P80	715 Watts
3 Presses	Low	P50	440 Watts
4 Presses	Defrost**	P30	250 Watts
5 Presses	Warm	P10	100 Watts

• **Press the microwave power pad.** Select desired power level - The microwave indicator lights and the level (P100, P80, P50, P30 or P10) appears in the display.

• **Select cooking time by pressing appropriate pads.** Your oven can be programmed for 99 minutes 50 seconds in Medium, Low, Warm and Defrost power. Max power can be programmed for 30 minutes.

• **Press Start.** The cooking program will start and the time in the display will count down.

CAUTION: The oven will automatically work on MAX microwave power if a cooking time is entered without the power level previously being selected.

Multi-Stage Cooking

The oven has 3 stage cooking, so you can program up to 2 different instructions and the oven will switch automatically from power to power (Repeat steps 1 and 2 above but only press Start after both stages have been entered).

N.B.

Auto Menu or Auto Defrost cannot be programmed.

Timer

This feature operates as a minute timer. During operation there is no microwave energy.



• **Press the Timer/Clock Pad once.** Nothing appears in the display window.

• **Set desired time.** Maximum time is 99 minutes 50 seconds.

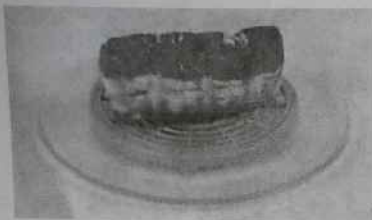
• **Press Start.** The time in the display will count down.

Defrosting Guidelines

Tips for Defrosting

Check the defrosting several times, even if you use the auto programs. Observe the standing times.

STANDING TIMES



Individual portions of food may be cooked almost immediately after defrosting. It is normal for large portions of food to be frozen in the centre. Before cooking, allow to stand for a **minimum of one hour**. During this standing time, the temperature becomes evenly distributed and the food is defrosted by conduction. **N.B.** If the food is not going to be cooked immediately, store it in the refrigerator. Never refreeze defrosted food without first cooking it.

CHICKEN PIECES



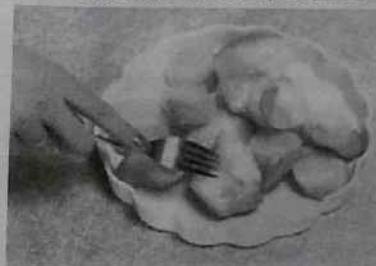
Chops and chicken pieces must be separated as soon as possible so that they defrost evenly throughout. Fatty parts and the ends defrost more quickly. Place them near the centre of the turntable or protect them.

WHOLE CHICKEN



It is preferable to place the joints on an upturned plate or plastic rack so that they are not resting in the juices. It is essential to protect delicate or projecting parts of this food with small pieces of foil to prevent these parts from cooking. It is not dangerous to use small pieces of foil in your oven, provided **they do not come into contact with the oven walls**.

FISH, MUTTON AND VEGETABLES



Since the outside of these foods quickly defrosts, it is necessary to separate them, break the blocks into pieces frequently while defrosting and remove them when they have defrosted.

• Press G level.

1 press
2 presses

The grill
grill level
appears

Press

1 press
2 presses

N.B.

1. Place food and drips
2. Never cover
3. DO NOT
4. The grill will the door
5. There is no
6. Most foods CAREFUL
7. After turning oven display oven door
8. The grill will Grill and be
9. DO NOT at Heating dev

CAUTION: Th
rack from ove
removing acc
or oven when

Grilling



• Press Grill pad to select level.

- 1 press grill 1 (high)
- 2 presses grill 2 (low)

The grill indicator lights and grill level (G-1 or G-2) appears in the display.

Press	Level	Grill
1 press	G-1	1400 W
2 presses	G-2	970 W

• Select Cooking time.

Time can be set up to 99 minutes 50 seconds.

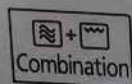
• Press Start - The time counts down in the display.

N.B.

1. Place food on wire rack on turntable. Place a heatproof plate (Pyrex®) underneath to catch fat and drips.
2. Never cover foods when grilling.
3. DO NOT attempt to preheat the grill.
4. The grill will only operate with the oven door closed. It is not possible to use the grill function with the door open.
5. There is no microwave power on the GRILL only program.
6. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove wire rack using oven gloves.
7. After turning, return food to the oven and close door. After closing oven door, press START. The oven display will continue to count down for the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.
8. The grill will glow on and off during cooking - this is normal. Always clean the oven after using the Grill and before using the microwave or combination.
9. DO NOT attempt to touch heating device on top and back of inside cavity while cavity is hot. Heating device may be still hot.

CAUTION: The wire rack must always be used with the glass tray in position. Remove wire rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

Combination Cooking



- **Press combination pad to select level.** The microwave and grill indicator lights and combination level (C-1, C-2, C-3, C-4, C-5 or C-6) appears in the display.

- **Select cooking time.**
Time can be set up to 99 minutes 50 seconds.

- **Press Start.**

Press	Display	Level	MW	Grill	Convection
1 press	C-1	Combi 1	450 W	700 W	-
2 presses	C-2	Combi 2	250 W	1000 W	720 W
3 presses	C-3	Combi 3	250 W	480 W	720 W
4 presses	C-4	Combi 4	450 W	700 W	500 W
5 presses	C-5	Combi 5	250 W	1000 W	-
6 presses	C-6	Combi 6	-	1000 W	1400 W

When cooking by combination, the microwave power cooks food quickly whilst the grill gives traditional browning and crisping.

N.B.

1. The wire racks are designed to be used for **Combination**, Grilling and convection. Never attempt to use any other metal accessory except the one provided with the oven. Place a heatproof dish underneath to catch any fat or drips.
2. Use the wire rack only as described. DO NOT use if operating the oven with less than 0.2 kg of food on a manual program. For small quantities do not cook by **combination**, cook by GRILL, convection or MICROWAVE ONLY for best results.
3. Never cover foods when cooking on **combination**.
4. DO NOT preheat the grill on **combination**.
5. Arcing may occur if the incorrect weight of food is used, the wire rack has been damaged, or a metal container has been used accidentally. Arcing is flashes of blue light seen in the microwave. If this occurs, stop the oven immediately.
6. Some foods should be cooked on **combination** without using the wire rack i.e. roasts, gratins, pies and puddings. The food should be placed in a heatproof non-metallic dish and placed directly onto the turntable.
7. DO NOT use plastic MICROWAVE containers on combination programs (unless suitable for combination cooking.) Dishes must be able to withstand the heat of the top grill - heatproof glass e.g. Pyrex® or ceramic are ideal.
8. DO NOT use your own metal dishes or tins, as the microwaves will not penetrate the food evenly.

CAUTION: The wire rack must always be used with the glass tray in position. Remove grill rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

A. Convection



- **Press convection pad to select convection temperature.**
The convection indicator lights and the temperature (180, 190, ..., 200) appears in the display.

B. Convection C



- **Press convection pad to select convection temperature.**
The convection indicator lights and the temperature (180, 190, ..., 200, 100 °C, ...) appear in the display.

N.B.

1. During the convection cooking, the sound 3 times to indicate the temperature is displayed and flashing.
2. Cooking time can be set up to 99 minutes 50 seconds. The door must be open during the cooking.
3. If the time not in position, press the start button and turn back to the position.

Convection Cooking

A. Convection Cooking without preheating



- Press convection pad to select convection temperature.

The convection indicator lights and the temperature (180, 190,..., 200, 100 °C,...) appears in the display.

- Select cooking time.

Time can be set up to 99 minutes 50 seconds.

- Press Start.

B. Convection Cooking with preheating



- Press convection pad to select convection temperature.

The convection indicator lights and the temperature (180, 190,..., 200, 100 °C,...) appears in the display.

- Press Start to start preheating.

- Select cooking time.

Time can be set up to 99 minutes 50 seconds.

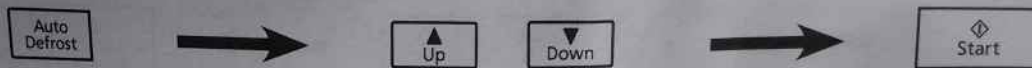
- Press Start.

N.B.

1. During the convection preheating state, if the preheating temperature arrives, the buzzer will sound 3 times to remind you to put the food into the oven. And the preheated temperature is displayed and flash. Then open the oven door, and put the food into the oven and close the door.
2. Cooking time cannot be input until the preheating temperature arrives. If the temperature arrives, door must be opened to input the cooking time.
3. If the time not input in 10 minutes, the oven will stop preheating. The buzzer sounds five times and turn back to waiting states.

Auto Defrost

With this feature you can defrost frozen food according to the weight.



• Select the desired Auto Defrost Program

- | | |
|-----------|------------------|
| 1 Press | 1 Chicken pieces |
| 2 Presses | 2 Whole chicken |
| 3 Presses | 3 Fish |
| 4 Presses | 4 Mutton |
| 5 Presses | 5 Vegetables |

Auto Program number appears in the display. The auto and defrost indicators light.

Display	Program	Min./Max. Weight
d-1	1 Chicken Pieces	0.2-1.5 kg
d-2	2 Whole chicken	1-1.5 kg
d-3	3 Fish	0.2-1.5 kg
d-4	4 Mutton	0.2-1.5 kg
d-5	5 Vegetables	0.1-1 kg

• Set Weight. Adjust the weight by using the Up or Down pads. And the kg indicator lights.

• Press Start.

Pointers to s
These menu
simplified to
beginners, b
Please read

All ingredient
Standard me
1 cup = 250 ml
1 Tbsp = 15 ml
1 tsp = 5 ml

While it is nee
will not affect
Use good qua
Use the recor
Read the recip
before starting

Many recipes

The beep time
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Once you have
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However, avoid

Some of auto me
better performan

Pointers to successful use of Auto Menus

Pointers to successful use of Auto Menus

These menus are developed to make the best use of your MWO for Indian cooking. The recipes are simplified to suit the modern life style. They are easy to follow and can be attempted even by the beginners, by carefully following the instructions. Please read these pointers to get the best results.

Start.

All ingredients should be at room temperature.
Standard measuring cups and spoons must be used.
1 cup = 250 ml
1 Tbsp = 15 ml
1 tsp = 5 ml

While it is necessary to measure the main ingredients accurately, varying the seasoning as per taste will not affect the performance of the auto menus.

Use good quality ingredients and tender vegetables.

Use the recommended size of containers.

Read the recipe carefully and measure and prepare all the ingredients according to the instructions, before starting to cook.

Many recipes have two stages of cooking and a beep between them.

The beep time is mentioned in the instructions. Be ready to open the door of the MWO immediately after the beep. If you miss the beep, the ingredients in the first stage will continue to cook and if you add the 2nd stage ingredients later than beep stage, they may not cook well. Protect your hands with oven mittens or cotton towel while handling the hot dishes.

Once you have opened the MWO door after the beep, you have 6 minutes to add the 2nd stage ingredients as in the instructions, until start key is pressed. Therefore there is no need to rush with the next step. Carefully take out the dish, add the next set of ingredients. (which should be kept ready before starting the cooking) Mix well and continue with the cooking. This can be done at a comfortable pace.

However, avoid needless delay.

Some of auto menus are recommended to use a flat aluminum/stainless steel plate by customer for better performance. Please prepare it prior to cooking.

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14	Paneer Pudina Pulao	27
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24	Shahi Mushroom Curry	33
25	Prawn Malai Curry	33
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Side Dish (Dry)

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Display	Menu	Page
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Starters

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51	Cook Potato	51
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76	Marinated Style
77	Nikujaga (Braised)
78	Kinpira
79	Simmered
80	Simmered

Dessert

Display	Menu
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82	Carrot Halwa
83	Rice Kheer
84	Sweet Custard
85	Besan Laddu
86	Kesar Bhath
87	Semiya Kheer
88	Carrot Kheer
89	Qubani Ka Meetha
90	Doodhi Halwa
91	Prashaad Halwa

Cake/Cookie

Display	Menu
92	Brownies
93	Eggless Chocolate
94	Orange Cake (with cinnamon)
95	Butter Cake
96	Raisin Muffins
97	Fruit Cake
98	Coconut Cake
99	Nan Khathai
100	Pista Biscuits
101	Cherry Biscuits

(total 101 menus)

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Cake/Cookie

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97	Fruit Cake	90
98	Coconut Cake	91
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(total 101 menus)

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Side Dish (Dry)

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Tandoori Menu

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Display	Menu
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76	Aloc
77	BBC
78	Fren
79	Fish
80	Shee

Zero Oil R

Display	Menu
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82	Egg &
83	Pasta
84	Crear
85	Tokri
86	Curd
87	Khatti
88	Fusilli
89	Haryal
90	Roaste
91	Paneer
92	Nugget
93	Spicy V Sauce
94	Cottage Canape
95	Imli Kha
96	Tamatar
97	Aam Par
98	Dahi Alo
99	Dahi Bai
100	Palak Pa
101	Stuffed C
102	Achaari E
103	Hara Bha
104	Aloo Mat
105	Palak & C
106	Chana Ma
107	Shabnam
108	Apple Jan
109	Kalakand
110	Sabudana

Dessert

Display	Menu
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112	Carrot Halwa

List of Auto Menus (NN-CT654M) (continued)

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Cake/Cookie

Display	Menu	Page
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125	Butter Cake	89
126	Raisin Muffins	90
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128	Coconut Cake	91
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130	Pista Biscuits	92
131	Cherry Biscuits	92

(total 131 menus)

Auto Menu

[1] Reheat Menu



- **Select desired category.**
The auto indicator lights and the program number 1-1 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	Program 1
NN-CT644M	Program 1

Reheat Soup/Coffee

Program	No. of Serves	Recipe
1-1	1 cup	1 serve = 150 ml at room temperature Expected total cooking time/50 sec.
1-2	2 cups	1 serve = 150 ml at room temperature Expected total cooking time/1 min. 30 sec.
1-3	3 cups	1 serve = 150 ml at room temperature Expected total cooking time/2 min.

NN-CT654M	Program 2
NN-CT644M	Program 2

Reheat Meal

Recipe
This menu can be used to serve a standard meal for 1 on plate (example rice, curry, sabji; pulao, biriyani/kichidi/pongal/noodles/fried rice and side dish; idly, sambar etc.)
Expected total cooking time/1 min. 30 sec.

NN-CT654M	Program 3
NN-CT644M	Program 3

Reheat Fried Items

Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe
This is useful to reheat Samosa, Vada, Dough nut, Puffs etc, which are at room temperature. Heat 1 or 2 pieces at a time.
Expected total cooking time/2 min. 30 sec.

[2] Main Course

e.g. 

- **Select**
The auto indicator lights and the program number appears in the display.

Accessory	NN-CT654M
	NN-CT644M

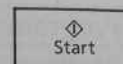
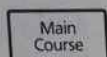
Accessory	Basmati Rice
	Water
	Oil or Ghee
	Onion
	Cloves
	Cardamom
	Cinnamon
	Salt to taste
	Fresh/frozen green peas
	1/3 cup (if using frozen peas, add water for 15 min)
	Coriander leaves
	Expected total cooking time/1 min. 30 sec.

Accessory	

Auto Menu

[2] Main Course

e.g.



- **Select desired category.**
The auto indicator lights and the program number 4 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

Accessory

NN-CT654M	Program 4
NN-CT644M	Program 4

Steamed Rice
Number of serves: 3 Servings

Accessory



Recipe		Step 1
Rice	1 cup	Wash the rice well and drain. Place it in a MW safe casserole. (Capacity not less than 1 ½ L) Add the measured water. Soak for 15 minutes. Cover the casserole partially with a lid, leaving a vent. Place in the MWO and press start. When done, stand covered for 5 min. Then gently fluff up the rice with a fork.
Water	2- 2 ½ cups, depending on quality of rice	
Expected total cooking time/17 min.		

NN-CT654M	Program 5
NN-CT644M	Program 5

Peas Pulao
Number of serves: 3 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Basmati Rice	1 cup	Wash the rice well and drain. Add the measured water and soak for 15 min.	Wait for beep (Beeping 8 min. after start)	After the beep, add the rice with the water and peas. Mix well and return to MWO. Cover partially, leaving a vent. Press start. When done, keep covered for 5 min. Fluff up gently with a fork and serve hot.
Water	2-2 ¼ cups			
Oil or Ghee	2 Tbsp	Add salt, green peas and coriander leaves and reserve.		
Onion	1 cup, thinly sliced			
Cloves	4	Pour oil/ghee in a MW safe casserole. (Capacity not less than 2 L) Add onion, cloves, cardamom and cinnamon. Mix well.		
Cardamom	3			
Cinnamon	2 pieces	Place the casserole in the MWO and press start.		
Salt to taste				
Fresh/frozen green peas				
	½ cup (if using frozen peas, soak in water for 15 minutes and drain)			
Coriander leaves	2 Tbsp, chopped			
Expected total cooking time/33 min.				

Accessory

bar etc.

Accessory

Recommended for

eat 1 or 2

Auto Menu

[2] Main Course

NN-CT654M	Program 6
NN-CT644M	Program 6

Veg Biryani
Number of serves: 4 Servings

Accessories
NN-CT6
NN-CT6

Recipe		Step 1	Beep	Step 2
Basmati rice	1 cup	Wash the rice and drain well. Add 2 ¼ cups of water and soak for 15 min. Add salt, mint and coriander leaves, mixed vegetables and all the powders. Pour the ghee or oil in a MW safe casserole (minimum capacity 2 L.) Add all the ingredients from onion to star anise. Keep in MWO and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the
Water	2 ¼ cups			rice mixture, along with
Salt to taste				soaking water. Mix
Mint leaves	2 Tbsp, chopped			gently.
Coriander leaves	2 Tbsp, chopped			Cover partially with a
Mixed vegetables	1 cup, cut into ½ cm cubes			lid and return to MWO
Chilli powder	½ tsp			Press start. When
Turmeric powder	½ tsp			done, keep covered for
Coriander powder	½ tsp			10 min.
Ghee/oil	2 Tbsp			Mix gently and serve
Onion	1 cup, thinly sliced	hot.		
Green chillies	2, minced			King fish*
Ginger	1 tsp, minced			Green chill
Garlic	2 tsp, minced			Salt to taste
Cloves	3			Garam mas
Cinnamon	2 pieces			Basmati Ri
Cardamom	3			Water
Star anise	1			Tomato pur
Expected total cooking time/31 min.				Coconut mi
				Salt to taste
				Chilli powde
				Oil
				Cloves
				Cinnamon
				Ajwain
				Bay leaf
				Pepper corns
				Fried onions
				* Auto menu
				flaky fish ma
				Expected tota

NN-CT654M
NN-CT644M

Rice
Moong dal
Water
Carrot
Beans
Salt to taste
Oil
Cloves
Cinnamon
Green chillies
Onion
Expected total co

Auto Menu

[2] Main Course

NN-CT654M	Program 7	Fish Pulao
NN-CT644M	Program 7	Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>King fish* 350 g, steamed</p> <p>Green chilli 1-2, minced</p> <p>Salt to taste</p> <p>Garam masala ½ tsp</p> <p>Basmati Rice 1 cup</p> <p>Water 1 ½ cups</p> <p>Tomato puree ¼ cup</p> <p>Coconut milk ¾ cup</p> <p>Salt to taste</p> <p>Chilli powder ½ tsp or to taste</p> <p>Oil 2 Tbsp</p> <p>Cloves 3</p> <p>Cinnamon 2 pieces</p> <p>Ajwain ¼ tsp, optional</p> <p>Bay leaf 1</p> <p>Pepper corns ½ tsp, crushed</p> <p>Fried onions to garnish, optional</p> <p>* Auto menu - Steam Fish; any other white flaky fish may be used</p> <p>Expected total cooking time/28 min.</p>	<p>Discard the skin and bones from fish and flake it. Mix with salt, green chilli and garam masala. Wash the rice and drain well. Add water, coconut milk and tomato puree. Add salt and chilli powder.</p> <p>Pour the oil in a MW safe casserole. (Capacity not less than 2 L) Add cloves, cinnamon, ajwain, (optional) bay leaf and pepper. Mix well and keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 3 min. after start)</p>	<p>After the beep, add the rice mixture along with the soaking liquid. Mix well. Cover partially with a lid, leaving a vent. Return to MWO and press start. When done, keep covered for 10 min.</p> <p>Gently mix in the fish. Serve after 5 min. garnished with fried onions. (optional)</p>

NN-CT654M	Program 8	Kichidi
NN-CT644M	Program 8	Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Rice ¾ cup</p> <p>Moong dal ½ cup</p> <p>Water 3 ½ cups</p> <p>Carrot 1 small, grated</p> <p>Beans 4-6, finely chopped</p> <p>Salt to taste</p> <p>Oil 2 Tbsp</p> <p>Cloves 3-4</p> <p>Cinnamon 2 pieces</p> <p>Green chillies 2, slit</p> <p>Onion ½ cup, chopped finely</p> <p>Expected total cooking time/38 min.</p>	<p>Wash the rice and dal and drain. Add water, carrot, beans and salt and keep aside.</p> <p>Pour the oil in a MW safe casserole. (Minimum capacity 2 L) add cloves, cinnamon, green chillies. Place in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 3 min. after start)</p>	<p>After the beep, add the rice mixture, stir well and return to MWO and press start. (do not cover) When done, mix well and keep covered at least for 5 min., before serving.</p>

Auto Menu

[2] Main Course

NN-CT654M	Program 9
NN-CT644M	Program 9

Pongal
Number of serves: 3 Servings

Accessories



Recipe	Step 1	Beep	Step 2
Rice ¾ cup Moong dal ½ cup Water 4 cups Ghee/oil 2 Tbsp Black pepper corns ½ tsp, crushed Cumin seeds 1 tsp, crushed Asafoetida ¼ tsp, optional Salt to taste Roasted cashew nuts 2 Tbsp, chopped Expected total cooking time/40 min.	Wash the rice and dal well. Drain and place in a MW safe casserole. (Capacity not less than 2 L) Add rest of the ingredients. Place inside the MWO (do not cover), select the auto menu and press start.	Wait for beep (Beeping 30 min. after start)	After the beep, stir well and press start. When done, mix well and serve hot.

[2] Main

NN-CT654M
NN-CT644M

Basmati rice
Water
Red and green

Chilli powder
Coriander powder
Cumin powder
Salt to taste
Oil/ghee
Onion
Garlic
Cooked corn kern
Coriander leaves

NN-CT654M	Program 10
NN-CT644M	Program 10

Veg Hot Pot
Number of serves: 4 Servings

Accessories



Recipe	Step 1	Beep	Step 2
Cooked/Steamed vegetables* 400 g Paneer/tofu 100 g cut into 2 cm cubes Salsa (store bought) ½ cup Salt and pepper to taste Mixed dried herbs ½ tsp, optional Butter 2 Tbsp Corn flour 1 Tbsp Water/vegetable stock 2 Tbsp Cheddar cheese 8 Tbsp, grated * Auto menu Cook Vegetables; choose from carrot, beans, green peas, capsicum, celery, Mushroom, baby corn. Expected total cooking time/7 min.	Mix the vegetables with paneer/tofu, salsa, salt, pepper and herbs. Toss in butter. Mix corn flour with water and add to vegetable mixture. Place the mixture in a MW safe 20-22 cm round dish. Cover with a lid and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, sprinkle cheese on top. Return to MWO and press start. When done, serve hot.

NN-CT654M	Pr
NN-CT644M	Pr

Re

Steamed rice*
Grated coconut
Salt to taste
Water
Oil
Cloves
Cinnamon
Sha jeera
Desiccated coconut
Coriander powder
Cumin powder
Pepper powder
Chilli powder
Turmeric powder
Long purple Brinjal 250 g, cu

Salt to taste
Water
Seasoning
Ghee
Mustard
Urad dal
Pea nuts
Curry leaves
* Auto menu - Steamed Rice

Expected total cooking time/1.

Auto Menu

[2] Main Course

NN-CT654M	Program 11
NN-CT644M	Program 11

Corn and Capsicum Rice
Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 2 ½ cups Red and green capsicum 1 cup, cut into 1.5 cm pieces Chilli powder ½ tsp Coriander powder ½ tsp Cumin powder ½ tsp Salt to taste Oil/ghee 2 Tbsp Onion ½ cup, finely chopped Garlic 1 Tbsp, finely chopped Cooked corn kernels ½ cup Coriander leaves 2 Tbsp, chopped Expected total cooking time/31 min.	Wash the rice, drain and soak in 2 ½ cups of water for 15 min. Add red and green capsicum, chilli powder, coriander powder, cumin powder and salt. Pour the oil in a MW safe casserole (minimum capacity 2 L). Add onion and garlic. Keep in MWO, select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the rice mixture. Cover partially with a lid, leaving a vent. Return to MWO and press start. When done, cover fully and leave aside for 5 min. Add cooked corn kernels and coriander leaves. Mix gently and serve hot.

NN-CT654M	Program 12
NN-CT644M	Program 12

Vangi Bhath
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Grated coconut ½ cup Salt to taste Water ¼ cup Oil 2 Tbsp Cloves 2 Cinnamon 2 pieces Sha jeera ¼ tsp Desiccated coconut 4 Tbsp Coriander powder ½ tsp Cumin powder ½ tsp Pepper powder ½ tsp Chilli powder ½ tsp Turmeric powder ½ tsp Long purple Brinjal 250 g, cut into 2 cm slices Salt to taste Water 2 Tbsp Seasoning Ghee 1 Tbsp Mustard 1 tsp Urad dal 2 tsp Pea nuts 1 Tbsp Curry leaves few * Auto menu - Steamed Rice Expected total cooking time/13 min.	Mix rice with grated coconut, salt and water. Pour oil in a MW safe casserole (minimum capacity 2 L). Add all the ingredients from cloves to brinjal. Dissolve salt in 2 Tbsp of water and add. Mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the rice mixture and mix well. Cover with a lid and return to MWO. Press start. When done, prepare the seasoning (tadka/bagar) and add to the bhath. Mix gently and serve hot.

Auto Menu

[2] Main Course

NN-CT654M	Program 13
NN-CT644M	Program 13

Tomato Rice
Number of serves: 3 Servings

Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Tomato puree ¼ cup Water ¼ cup Chilli powder ½ tsp Salt to taste Oil 1 ½ Tbsp Onion ½ cup finely chopped (50 g) Green chilli 2, slit Seasoning Oil 2 tsp Mustard 1 tsp Urad dal 2 tsp Curry leaves few * Auto menu - Steamed Rice Expected total cooking time/9 min.	Mix the rice with tomato puree, water, chilli powder and salt. Pour the oil in a MW safe casserole. (Capacity not less than 2 L) Add onion and green chillies. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the rice mixture. Mix well, cover with a lid, return to MWO and press start. When done, prepare the seasoning (tadka/bagar) and add. Mix gently and serve hot. Steamed rice* Salt Oil Palak Green chillies Ginger Chilli powder Turmeric powder Garam masala powder Kasoori methi Salt Lime juice to taste * Auto menu - Steamed Rice Expected total cooking time/9 min.

NN-CT654M	Program 14
NN-CT644M	Program 14

Paneer Pudina Pulao
Number of serves: 3 Servings

Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 2-2 ½ cups Salt to taste Mint leaves ½ cup, roughly chopped Oil/ghee 2 Tbsp Onion 1 cup, thinly sliced Ginger 3 cm piece, finely chopped Garlic 6 cloves, finely chopped Green chillies 2, finely chopped Cloves 4 Cinnamon 2 pieces Paneer cubes 150 g, fried Expected total cooking time/32 min.	Wash the rice, drain well and add 2-2 ½ cups of water. Let it soak for 15 min. Add salt and mint leaves. Pour the oil or ghee in a MW safe casserole (minimum capacity 2 L). Add onion, ginger, garlic, green chillies, cloves and cinnamon. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep, add the rice with the water. Mix well. Partially cover with a lid, leaving a vent. Return to MWO and press start. When done, keep covered for 5 min. Add the paneer cubes and mix gently. Serve hot. Steamed rice* Soya sauce Salt to taste Ajinomoto Water/chicken stock Oil Spring onion Capsicum Mushrooms OR Cooked chicken** * Auto menu - Steamed ** Auto menu - Cook Chicken Expected total cooking time/32 min.

Auto Menu

[2] Main Course

NN-CT654M Program 15

Palak Rice

NN-CT644M Program 15

Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Salt ½ tsp Oil 2 Tbsp Palak 2 cup, finely chopped Green chillies 2, chopped Ginger 1 tsp, chopped Chilli powder ½ tsp Turmeric powder ½ tsp Garam masala powder 1 tsp Kasoori methi ½ tsp Salt ½ tsp Lime juice to taste * Auto menu - Steamed Rice Expected total cooking time/8 min.	Mix rice with salt and keep aside. Pour the oil in a MW safe casserole. (Minimum capacity 2 L) Add rest of the ingredients except the lime juice. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the rice, mix well and cover with a lid. Return to MWO. Press start. When done, keep covered for 5 min. Sprinkle lime juice on rice and mix gently. Serve hot.

NN-CT654M Program 16

Chicken/Mushroom Fried Rice

NN-CT644M Program 16

Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cups Soya sauce 1 tsp Salt to taste Ajinomoto ¼ tsp, optional Water/chicken stock ¼ cup Oil 2 Tbsp Spring onion ½ cup, chopped Capsicum ¼ cup, chopped Mushrooms ½ cup, chopped OR Cooked chicken** ½ cup, shredded * Auto menu - Steamed Rice ** Auto menu - Cook Chicken Expected total cooking time/9 min.	Mix steamed rice with Soya sauce, salt, Ajinomoto and water/chicken stock. Pour the oil in a MW safe casserole. (Minimum capacity 2 L). Add spring onion, capsicum, and mushroom/chicken. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the rice and mix well. Cover with a lid and return to MWO. Press start. When done, serve hot.

Auto Menu

[2] Main Course

NN-CT654M	Program 17
NN-CT644M	Program 17

Lemon Rice
Number of serves: 3 Servings

Accessories



[3] Side Dish

e.g.

Side Dish
(Gravy)

• Select
The auto
the progr
appears

Recipe	Step 1	Beep	Step 2
Steamed rice* 3 cup, at room temperature Turmeric powder ½ tsp Chopped coriander leaves 2 Tbsp Water ¼ cup Salt to taste Oil 2 Tbsp Mustard seeds 1 tsp Urad dal 2 tsp Green chillies 2-3, chopped Curry leaves few Lime juice 2 Tbsp * Auto menu - Steamed Rice Expected total cooking time/5 min.	Mix all the ingredients from rice to salt together and keep aside. Pour the oil in a MW safe dish. Add all the ingredients from mustard to curry leaves. Place in MWO and select auto menu, press start.	Wait for beep (Beeping 2 min. after start)	After the beep, add the rice mixture, cover and return to MWO, press start. When done, add lime juice, mix well and serve hot.

NN-CT654M	Program 18
NN-CT644M	Program 18

Orange Rice
Number of serves: 3-4 Servings

Accessories



Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 1 ½ cups Orange juice (no added sugar) 1 cup Chilli powder ¾ tsp Coriander leaves 4 Tbsp, chopped Salt to taste Carrot 1 medium size, grated Ghee/oil 2 Tbsp Onion 1 cup, thinly sliced Cloves 3 Cinnamon 2 pieces Cardamoms 3 Star anise 1 Shahi Jeera ¼ tsp Bay leaf 1 Expected total cooking time/31 min.	Wash the rice, drain well and add 1 ½ cup of water. Let it soak for 15 min. Add orange juice, chilli powder, coriander leaves, salt and carrot. Pour the oil in MW safe casserole (Minimum capacity 2 L) Add all the ingredients from onion to bay leaf. Mix well and place in the MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep add the rice mixture. Mix well. Cover partially with lid, leaving a vent. Press start. When done, keep covered for 5 min. Then gently mix and serve hot.

NN-CT654M	F
NN-CT644M	P

Frozen green peas
Cooked potato* 150 g.

Tomato puree
Chilli powder
Turmeric powder
Garam masala powder
Salt to taste

Water
Oil
Onion ½
Tomato
Garlic 6 clove
Ginger 2 c
Coriander leaves to garnish
* Auto menu - Cook Pot

Expected total cooking time

NN-CT654M	Program
NN-CT644M	Program

Recipe

Chicken pieces
Water
Salt

Expected total cooking time/

Auto Menu

[3] Side Dish (Gravy)

e.g.



- **Select desired category.**

The auto indicator lights and the program number 19 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	Program 19
NN-CT644M	Program 19

Aloo Matar

Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Frozen green peas 200 g Cooked potato* 150 g, at room temperature Tomato puree 1/2 cup Chilli powder 1 tsp or to taste Turmeric powder 1/2 tsp Garam masala powder 1/2 tsp Salt to taste Water 3/4 cup Oil 3 Tbsp Onion 1/2 cup, chopped finely Tomato 1/2 cup chopped Garlic 6 cloves, chopped finely Ginger 2 cm, chopped finely Coriander leaves to garnish * Auto menu - Cook Potato Expected total cooking time/13 min.	Soak the peas in water for 15 minutes and drain. Peel and cut the potatoes into 3 cm cubes. Mix tomato puree with all the powders, water and salt. Pour the oil in a 18-20 cm MW safe dish. Add onion, tomato, ginger and garlic and mix well. Place in the MW. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add peas, potatoes, and tomato puree mixture. Mix well and return to MWO. Cover the dish with a lid. Press start. When done, garnish the curry with chopped coriander leaves and serve hot.

NN-CT654M	Program 20
NN-CT644M	Program 20

Cook Chicken

Accessory



Recipe	Step 1
Chicken pieces 500 g Water 250 ml Salt 1/2 tsp Expected total cooking time/15 min.	Place the chicken pieces in a MW safe casserole. Dissolve the salt in water and add to the chicken. Cover with a lid and place in MWO. Select the auto menu and press start. When done, leave aside for 10 min. Strain and reserve the stock to use in soups and other recipes. The chicken can be used in sandwiches and other recipes using cooked/shredded chicken. The stock and the chicken can be stored in refrigerator up to 3 days and used as required. It may be stored in the freezer up to 2 weeks.

Auto Menu

[3] Side Dish (Gravy)



- **Select desired category.**

The auto indicator lights and the program number 19 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	Program 19
NN-CT644M	Program 19

Aloo Matar

Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Frozen green peas 200 g Cooked potato* 150 g, at room temperature Tomato puree ½ cup Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Garam masala powder ½ tsp Salt to taste Water ¾ cup Oil 3 Tbsp Onion ½ cup, chopped finely Tomato ½ cup chopped Garlic 6 cloves, chopped finely Ginger 2 cm, chopped finely Coriander leaves to garnish * Auto menu - Cook Potato Expected total cooking time/13 min.	Soak the peas in water for 15 minutes and drain. Peel and cut the potatoes into 3 cm cubes. Mix tomato puree with all the powders, water and salt. Pour the oil in a 18-20 cm MW safe dish. Add onion, tomato, ginger and garlic and mix well. Place in the MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add peas, potatoes, and tomato puree mixture. Mix well and return to MWO. Cover the dish with a lid. Press start. When done, garnish the curry with chopped coriander leaves and serve hot.

NN-CT654M	Program 20
NN-CT644M	Program 20

Cook Chicken

Accessory



Recipe	Step 1
Chicken pieces 500 g Water 250 ml Salt ½ tsp Expected total cooking time/15 min.	Place the chicken pieces in a MW safe casserole. Dissolve the salt in water and add to the chicken. Cover with a lid and place in MWO. Select the auto menu and press start. When done, leave aside for 10 min. Strain and reserve the stock to use in soups and other recipes. The chicken can be used in sandwiches and other recipes using cooked/shredded chicken. The stock and the chicken can be stored in refrigerator up to 3 days and used as required. It may be stored in the freezer up to 2 weeks.

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M	Program 21
NN-CT644M	Program 21

Paneer/Chicken Makhni
Number of serves: 4 Servings

Accessories

[3] Side Dish (Gravy)

NN-CT654M	P
NN-CT644M	P

Recipe	Step 1	Beep	Step 2
<p>For paneer makhni, use 200 g paneer tikka*/fried paneer cubes For chicken makhni use 300 g chicken tikka**/cooked boneless chicken*** Auto menu - Paneer Tikka* Auto menu - Chicken Tikka** Auto menu - Cook Chicken*** Gravy</p> <p>Tomato puree ¼ cup Onion ¼ cup, grated Ginger-garlic paste 2 tsp Cloves 3 Cardamom 3 Chili powder 1 tsp Green chili 1, slit Ghee/oil 1 Tbsp Kasoori methi 2 tsp Cashew nut 2 Tbsp, ground to a paste Water 1 cup Salt to taste Sugar ½ tsp Fresh cream 2 Tbsp Butter 2 Tbsp Extra cream to garnish, optional</p> <p>Expected total cooking time/15 min.</p>	<p>Combine tomato puree, onion, ginger-garlic paste, cloves, cardamom, green chili and ghee/oil in a 20-22 cm round MW safe dish. Keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 8 min. after start)</p>	<p>After the beep add paneer/chicken, cashew nut paste, Kasoori Methi, water, salt and sugar. Mix well. Return to MWO and press start. When done, stir in the cream and butter. Serve hot, garnished with extra cream. (optional)</p>

Cooked mixed veg
Water
Salt to taste
Onion
Garlic
Ginger
Curry powder
Garam masala po
Tomato puree
Oil
* Auto menu - Coc
Expected total coc

NN-CT654M	P
NN-CT644M	P

Most type of fish c
Pomfret, Mackerel,
snappers are some
fish, clean them an
Fish
Green chillies
Tamarind paste
Salt
Grated coconut
Chilli powder
Coriander powder
Cumin powder
Garlic
Onion ½ cup
Water
Salt to taste
Expected total cook

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M Program 22

NN-CT644M Program 22

Veg Rasdar

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>Cooked mixed vegetables* 500 g</p> <p>Water ¾-1 cup</p> <p>Salt to taste</p> <p>Onion ¾ cup, chopped</p> <p>Garlic 6 cloves</p> <p>Ginger 3 cm piece</p> <p>Curry powder 3 tsp or to taste</p> <p>Garam masala powder 1 tsp</p> <p>Tomato puree ¼ cup</p> <p>Oil 2-3 Tbsp</p> <p>* Auto menu - Cook Vegetables</p> <p>Expected total cooking time/13 min.</p>	<p>Mix vegetables with water and salt and keep aside. Grind onion, ginger and garlic into a paste, without using any water. Mix with curry powder and garam masala powder. Add tomato puree and oil. Mix well and place in a MW safe casserole. (Capacity not less than 1 ½ L) Keep in MWO, select the auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep, add the reserved vegetable mixture, mix well and cover with a lid. Return to MWO and press start. When done, serve hot, garnished with coriander leaves.</p>

NN-CT654M Program 23

NN-CT644M Program 23

Fish Coconut Curry

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
<p>Most type of fish can be used in this curry. Pomfret, Mackerel, King fish, Sardines, Red snappers are some examples. If using small fish, clean them and keep them whole.</p> <p>Fish 500 g</p> <p>Green chillies 2, chopped</p> <p>Tamarind paste ¼ tsp</p> <p>Salt ½ tsp</p> <p>Grated coconut 1 ½ cups</p> <p>Chilli powder 2 tsp or to taste</p> <p>Coriander powder 1 tsp</p> <p>Cumin powder ½ tsp</p> <p>Garlic 4 cloves</p> <p>Onion ½ cup, finely chopped (50 g)</p> <p>Water 2 cup</p> <p>Salt to taste</p> <p>Expected total cooking time/15 min.</p>	<p>Cut the fish into 4 cm cubes (keep small fish whole). Mix with green chillies, salt and tamarind paste. Grind coconut with all the powders and garlic together to a very smooth paste, using some water. Add onion, salt and 2 cup of water. Mix well and pour in a MW safe casserole. (Minimum capacity 2 L) Place in the MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 7 min. after start)</p>	<p>After the beep, add the fish, mix well. Return to MWO and cover with a lid. Press start. When done, keep covered for 10 min. Serve hot.</p>

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M	Program 24
NN-CT644M	Program 24

Shahi Mushroom Curry
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
Button Mushrooms 200 g Onion 1 cup, chopped Garlic 6 flakes chopped Ginger 3 cm chopped Tomato puree ¼ cup Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Cumin powder ½ tsp Garam masala powder 1 tsp Cashew nuts 2 Tbsp Oil/ghee 2 Tbsp Kasoori methi 2 tsp Coconut milk ½ cup Water ¼ cup Salt to taste Fresh cream ¼ cup Expected total cooking time/12 min.	Cut the mushrooms into quarters. Grind onion, ginger and garlic to a paste, without adding any water. Grind cashew nuts with little water to a paste. Mix cashew nut paste with coconut milk, Kasoori methi, water and salt. Mix the onion paste with tomato puree, all the powders and oil. Place in a MW safe casserole (capacity not less than 1 ½ L.) keep it in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep add mushrooms and coconut milk mix. Mix well. Cover with a lid and return to MWO. Press start. When done, stir in cream and serve.

NN-CT654M	Program 25
NN-CT644M	Program 25

Prawn Malai Curry
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
Coconut milk 1 Packet (200 ml) Curd 3 Tbsp, beaten till smooth Tomato puree 3 Tbsp Water ½ cup Salt to taste Peeled prawns 400 g Ginger garlic paste 2 tsp Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Garam masala powder ½ tsp Oil 2 Tbsp Expected total cooking time/9 min.	Mix the coconut milk with curds, tomato puree, water and salt. Combine the prawns with ginger garlic paste and all the powders. Place them in a MW safe 22 cm round dish. Pour in the oil and mix well. Keep the dish in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep add coconut milk mix. Mix well. Keep in MWO and cover with lid. Press start. When done, keep covered for 5 min. Mix and serve hot.

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M Program 26

NN-CT644M Program 26

Potato Aloo Bhaji

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Cooked potato*	350 g	Peel the potatoes and crumble them, mashing some of them. Mix with tomato puree, chilli powder, turmeric powder, salt and water. Pour the oil in a MW safe casserole (minimum capacity 1 ½ L). Add onion and green chilli. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep add the potato mixture. Cover with a lid, return to MWO and press start. When done, garnish with coriander leaves and serve with pooris.
Tomato puree	1 Tbsp			
Chilli powder	½ tsp			
Turmeric powder	½ tsp			
Salt to taste				
Water	1 cup			
Oil	1 Tbsp			
Onion	1 ½ cups, finely sliced			
Green chilli	1-2, slit			
Coriander leaves to garnish				
* Auto menu - Cook Potato				
Expected total cooking time/15 min.				

NN-CT654M Program 27

NN-CT644M Program 27

Veg Stew

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Cooked mixed vegetables*	400 g	Combine vegetables with coconut milk. Mix rice flour with some of the water and add to vegetables. Add remaining water and salt. Pour the oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add all the ingredients from cloves to black pepper. Mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the vegetable mixture. Cover with a lid and return to MWO. Press start. When done, serve hot garnished with coriander leaves.
Coconut milk	1 packet (200 ml)			
Water	250 ml			
Rice flour	1 Tbsp			
Salt to taste				
Oil	2 Tbsp			
Cloves	3			
Cinnamon	2 pieces			
Onion	½ cup, chopped			
Green chillies	3-4 slit			
Ginger	3 cm, chopped			
Black pepper	½ tsp, crushed			
* Carrot, beans, potato, green peas; Auto menu - Cook Vegetables				
Expected total cooking time/16 min.				

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M Program 28
NN-CT644M Program 28

Fish Tamarind Curry
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
<p>This curry may be prepared with any fish of your choice. If using small fish, clean them and keep whole.</p> <p>Fish pieces 400 g Salt ½ tsp Onion 1 cup, finely chopped Garlic 4 cloves, minced Curry powder 2 Tbsp or to taste Water 1 ¼ cups Tamarind paste 1-1 ½ tsp Salt to taste Seasoning Oil 2 Tbsp Mustard 1 tsp Curry leaves few Mix fish with ½ tsp salt.</p> <p>Expected total cooking time/22 min.</p>	<p>Place onion and garlic in a MW safe 22 cm round dish. Add curry powder, water, salt and tamarind. Mix well and keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 12 min. after start)</p>	<p>After the beep, add the fish, mix and cover with a lid. Return to MWO. Press start. When done let it stand for 10 min. Prepare the seasoning and add to the curry. Serve hot.</p>

Accessory

[3] Side D

NN-CT654M
NN-CT644M

Tovar Dal
Expected tota

NN-CT654M
NN-CT644M

NN-CT654M Program 29
NN-CT644M Program 29

Kadi
Number of serves: 4 Servings

Recipe	Step 1	Beep	Step 2
<p>Curds 1 cup Water 3 cups Besan 3 Tbsp Chilli powder 1 tsp Cumin powder ½ tsp Coriander powder ½ tsp Turmeric powder ½ tsp Salt to taste Sugar ½ tsp, optional Seasoning Oil 1 Tbsp Mustard 1 tsp Cumin seeds 1 tsp Curry leaves few</p> <p>Expected total cooking time/15 min.</p>	<p>Beat the curds till smooth. Add water, besan, all the powders, salt and sugar. Mix till smooth. Pour in a MW casserole. (Minimum capacity 2 L) Keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 12 min. after start)</p>	<p>After the beep, stir well and press start. When done, prepare the seasoning (tadka/ bagar) and add to the kadi. Serve garnished with coriander leaves.</p>

Accessory

Radish
Sambar onions
Water
Cooked, mashe
Tamarind paste
Sambar masala
Salt to taste
Water
Seasoning
Oil
Mustard
Curry leaves
* Auto menu - C
Expected total c

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M	Program 30
NN-CT644M	Program 30

Cook Dal
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Tovar Dal 100 g</p> <p>Expected total cooking time/28 min.</p>	<p>Soak the dal in water for 4-6 hours. Drain and add 1 ½-2 cups of water. Place in a MW safe casserole (capacity not less than 2 L) do not cover. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 23 min. after start)</p>	<p>After the beep, stir well and press start. When done, mash well and use in recipes as needed. This dal can be stored in refrigerator for 2-3 days and used as required.</p>

NN-CT654M	Program 31
NN-CT644M	Program 31

Mooli Sambar
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Radish 200 g</p> <p>Sambar onions 100 g</p> <p>Water 1 cup</p> <p>Cooked, mashed dal* 1 cup</p> <p>Tamarind paste 1 tsp or to taste</p> <p>Sambar masala 1 Tbsp or to taste</p> <p>Salt to taste</p> <p>Water 1 cup</p> <p>Seasoning</p> <p>Oil 1 Tbsp</p> <p>Mustard 1 tsp</p> <p>Curry leaves few</p> <p>* Auto menu - Cook Dal</p> <p>Expected total cooking time/18 min.</p>	<p>Peel and cut radish into ½ cm round slices. Peel the onions and cut larger ones into halves, leaving the small ones whole. Mix the dal with sambar masala, tamarind paste, salt and water. Place the vegetables in a MW safe casserole (capacity not less than 2 L) add 1 cup water. Cover with a lid and place in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 10 min. after start)</p>	<p>After the beep, add the dal mixture. Stir well and return to MWO. Do not cover. Press start. When done, prepare the seasoning and add. Mix well and serve hot. The sambar may thicken on cooling. Add boiled water to thin down.</p>

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M	Program 32	Palak Dal
NN-CT644M	Program 32	Number of serves: 4 Servings

Accessories

Recipe	Step 1	Beep	Step 2
<p>Cooked toor dal 1 ½ cups, mashed*</p> <p>Salt to taste</p> <p>Water 1 cup</p> <p>Oil 2 Tbsp</p> <p>Palak 2 cups, finely chopped</p> <p>Salt ½ tsp</p> <p>Green chillies 2, chopped</p> <p>Ginger 1 tsp, chopped</p> <p>Chilli powder ½ tsp</p> <p>Turmeric powder ½ tsp</p> <p>Coriander powder 1 tsp</p> <p>Cumin powder ½ tsp</p> <p>Cloves 2</p> <p>Cinnamon 2 pieces</p> <p>* Auto menu - Cook Dal</p> <p>Expected total cooking time/20 min.</p>	<p>Mix the dal with water and salt.</p> <p>Pour the oil in MW safe casserole (minimum capacity 2 L) add all the ingredients from palak to cinnamon. Place in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 8 min. after start)</p>	<p>After the beep, add dal, mix well. Return to MWO. Press start. When done, serve hot.</p>

[3] Side Dish (Gravy)

NN-CT654M	Program 32
NN-CT644M	Program 32

Recipe
<p>Milk</p> <p>Corn flour</p> <p>Peeled fresh baby corn</p> <p>Grated coconut</p> <p>Green chillies</p> <p>Ginger</p> <p>Garlic</p> <p>Chilli powder</p> <p>Garam masala</p> <p>Water</p> <p>Salt to taste</p> <p>Fresh cream</p> <p>Expected total cooking time/20 min.</p>

NN-CT654M	Program 32
NN-CT644M	Program 32

Recipe
<p>Steamed vegetables</p> <p>Water/vegetable oil</p> <p>Coconut milk</p> <p>Salt to taste</p> <p>Oil</p> <p>Thai red curry paste</p> <p>*1 Broccoli, mushrooms, beans, cut into small pieces</p> <p>Expected total cooking time/20 min.</p>

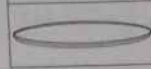
Auto Menu

Side Dish (Gravy)

NN-CT654M Program 33
NN-CT644M

Baby Corn Curry
Number of serves: 3-4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Milk 1 cup Corn flour 2 tsp Peeled fresh baby corn 150-200 g Grated coconut ½ cup Green chillies 2 or to taste Ginger 1.5 cm piece Garlic 4 cloves Chilli powder ½ tsp Garam masala ½ tsp Water ¾ cup Salt to taste Fresh cream 2-3 Tbsp</p> <p>Expected total cooking time/6 min.</p>	<p>Mix milk with corn flour. Slice the baby corn thinly. Grind coconut with green chillies, ginger, garlic, chilli powder and garam masala to a smooth paste, with some water. Mix the ground paste with baby corn and place in a MW safe 22 cm round dish. Add ¾ cup of water and salt. Cover with a lid and keep in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 2 min. after start)</p>	<p>After the beep, stir the milk and corn flour and add to the curry. Mix well and return to MWO. (Do not cover) Press start. When done, stir in the cream and serve hot.</p>

NN-CT654M Program 34
NN-CT644M

Veg Red Curry
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Steamed vegetables*1 400 g Water/vegetable stock ½ cup Coconut milk 1 cup Salt to taste Oil 1 Tbsp Thai red curry paste 2 Tbsp or to taste *1 Broccoli, mushroom, baby corn, carrot, beans, cut into bite size pieces</p> <p>Expected total cooking time/8 min.</p>	<p>Mix vegetables with water/stock, coconut milk and salt. Place the oil thai red curry paste (diluted with ¼ cup water) in a MW safe casserole (minimum capacity 1 ½ L). Keep it in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 3 min. after start)</p>	<p>After the beep, add the vegetable mixture, cover with a lid and press start. When done, serve hot.</p>

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M Program 35
NN-CT644M

Prawn Green Curry
Number of serves: 4 Servings

Accessories

Recipe		Step 1	Beep	Step 2
Thai green curry paste	3 Tbsp	Place the curry paste in a MW safe 22 cm round dish. Add oil and mix well. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep, add prawns, water, coconut milk and salt. Mix well, cover with a lid and return to MWO. Press start. When done, let it stand for 10 min. Mix well and serve hot.
Oil	1 Tbsp			
Peeled prawns	400 g			
Water	½ cup			
Coconut milk	1 packet, 200 ml			
Salt to taste				
Expected total cooking time/9 min.				

NN-CT654M Program 36
NN-CT644M

Devilled Chicken
Number of serves: 4 Servings

Accessories

Recipe		Step 1	Beep	Step 2
Boneless chicken	400 g	Cut chicken into bite size pieces. Mix with Soya sauce, vinegar, sugar, salt and water. Pour the oil in a MW safe 22 cm round dish. Add shallots, ginger and garlic. Keep inside the MWO and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add chilli and cumin powder, stir well. Add chicken mixture, cover with a lid and return to MWO. Press start. When done, serve hot, garnished with spring onions. (optional)
Soya sauce	1 tsp			
Vinegar	1 Tbsp			
Sugar	1 tsp			
Salt to taste				
Water	½ cup			
Oil	3 Tbsp			
Shallots (small onion)	75 g, sliced finely			
Garlic	8 cloves, minced			
Ginger	4 cm, minced			
Chilli powder	2 tsp			
Cumin powder	½ tsp			
Expected total cooking time/11 min.				

[3] Side Dish (Gravy)

NN-CT654M Program 35
NN-CT644M

Recipe
Pink masoor dal
Water
Chilli powder
Turmeric powder
Coriander powder
Oil
Cumin seeds
Onion
Cloves
Cinnamon
Salt and lime juice to taste
Expected total cooking time/10 min.

NN-CT654M Program 36
NN-CT644M

Recipe
Yellow pumpkin 500g
Chilli powder
Turmeric powder
Coriander powder
Garam masala powder
Ginger
Green chilli
Sugar
Salt to taste
Water
Dry mango powder to taste
Coriander leaves to garnish
Sounf
Fenugreek
Cumin
Asafoetida
Oil
Expected total cooking time/10 min.

Auto Menu

Side Dish (Gravy)

Accessory

WN-CT654M
WN-CT644M

Program 37

Masoor Dal

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Masoor dal	125 g	Soak the dal in water for 4-6 hours. Drain and add 1 ¼ cups of water and all the powders. Pour the oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add onion, cumin, cloves and cinnamon. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep add the dal mixture. (Do not cover) Mix well and press start. When done, mash the dal, add salt and lime juice. If it is very thick, thin down with some boiling hot water.
Chilli powder	1 ¼ cup			
Tumeric powder	1 tsp			
Coriander powder	½ tsp			
Oil	½ tsp			
Cumin seeds	1 Tbsp			
Onion	1 tsp, crushed			
Cloves	½ cup, chopped			
Cinnamon	2			
Salt and lime juice to taste	2			
Expected total cooking time/24 min.				

Accessory

WN-CT654M
WN-CT644M

Program 38

Sweet Sour Pumpkin

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Yellow pumpkin	500 g	Peel the pumpkin and cut into 1 cm cubes. Mix with all the powders, ginger, green chilli, salt and sugar. Add water. Coarsely powder sounf, fenugreek, cumin and asafetida together. Pour oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add the prepared powder. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the pumpkin mixture. Cover with a lid and return to MWO. When done, Mash the pumpkin lightly. Add dry mango powder and ½ cup boiling hot water. Mix well and serve garnished with coriander leaves.
Chilli powder	1 tsp or to taste			
Tumeric powder	½ tsp			
Coriander powder	1 tsp			
Garam masala powder	1 tsp			
Ginger	1 tsp, minced			
Green chilli	2-3, chopped			
Sugar	1 tsp			
Salt to taste				
Water	½ cup			
Dry mango powder to taste				
Coriander leaves to garnish				
Sounf	1 tsp			
Fenugreek	¼ tsp			
Cumin	1 tsp			
Asafetida	little			
Oil	2 Tbsp			
Expected total cooking time/16 min.				

Auto Menu

[3] Side Dish (Gravy)

NN-CT654M Program 37

NN-CT644M

Masoor Dal

Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Pink masoor dal 125 g Water 1 ¼ cup Chilli powder 1 tsp Turmeric powder ½ tsp Coriander powder ½ tsp Oil 1 Tbsp Cumin seeds 1 tsp, crushed Onion ½ cup, chopped Cloves 2 Cinnamon 2 Salt and lime juice to taste	Soak the dal in water for 4-6 hours. Drain and add 1 ¼ cups of water and all the powders. Pour the oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add onion, cumin, cloves and cinnamon. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep add the dal mixture. (Do not cover) Mix well and press start. When done, mash the dal, add salt and lime juice. If it is very thick, thin down with some boiling hot water.
Expected total cooking time/24 min.			

NN-CT654M Program 38

NN-CT644M

Sweet Sour Pumpkin

Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Yellow pumpkin 500 g Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Coriander powder 1 tsp Garam masala powder 1 tsp Ginger 1 tsp, minced Green chilli 2-3, chopped Sugar 1 tsp Salt to taste Water ½ cup Dry mango powder to taste Coriander leaves to garnish Sounf 1 tsp Fenugreek ¼ tsp Cumin 1 tsp Asafoetida little Oil 2 Tbsp	Peel the pumpkin and cut into 1 cm cubes. Mix with all the powders, ginger, green chilli, salt and sugar. Add water. Coarsely powder sounf, fenugreek, cumin and asafoetida together. Pour oil in a MW safe casserole. (Minimum capacity 1 ½ L) Add the prepared powder. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the pumpkin mixture. Cover with a lid and return to MWO. When done, Mash the pumpkin lightly. Add dry mango powder and ½ cup boiling hot water. Mix well and serve garnished with coriander leaves.
Expected total cooking time/16 min.			

Auto Menu

[4] Side Dish (Dry)

e.g.

Side Dish
(Dry)



▲
Up

▼
Down



Start

- **Select desired category.**
The auto indicator lights and the program number 39 (NN-CT654M)/33 (NN-CT644M) appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start**

NN-CT654M	Program 39
NN-CT644M	Program 33

Cook Vegetables

Accessory

Recipe	Step 1
Fresh vegetables 500 g Water 2 Tbsp Expected total cooking time/10 min.	Cut the vegetables into medium size pieces (1-1.5 cm cubes/slices). Sprinkle with water. Place in a wide shallow MW safe dish and cover with a lid. Place in MWO, select the auto menu and press start. When done, use in recipes as needed.

NN-CT654M	Program 40
NN-CT644M	Program 34

Steam Fish

Accessory

Recipe	Step 1
Fish slices 400 g (not more than 2 cm thick) Expected total cooking time/6 min. 30 sec.	Place the fish slices in a single layer in a MW safe flat dish. Sprinkle some water. Cover with a lid and keep in MWO. Select the auto menu and press start. When done, let it stand for 10 min. Use in fish cutlet, spicy fish scramble or other dishes as required.

NN-CT654M	Program 41
NN-CT644M	Program 35

Potato Curry

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Cooked potato* 500 g Chilli powder 1 tsp or to taste Turmeric powder ½ tsp Garam masala powder ½ tsp Salt to taste Water ¼ cup Oil 3-4 Tbsp Mustard 1 tsp Cumin seeds 1 tsp * Auto menu - Cook Potato Expected total cooking time/8 min.	Peel and cut potatoes into 3 cm cubes. Mix all the powders and salt with the water and mix with the potatoes. Pour the oil in a MW safe 20-22 cm round dish. Add mustard and cumin seeds. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep, add the potatoes, mix well, and cover with a lid. Return to MWO and press start. When done, serve hot.

[4] Side Dish

NN-CT654M
NN-CT644M

Cooked chicken
 Green chillies
 Ginger
 Mint leaves
 Coriander leaves
 Tomato puree
 Chilli powder
 Pepper powder
 Cumin powder
 Coriander powder
 Salt to taste
 Chicken stock/
 Oil
 Onion
 * Auto menu -

Expected total

NN-CT654M
NN-CT644M

Use any big flat
 black pomfret
 Fish slices
 Lime juice
 Pepper powder
 Banana leaves
 Oil to brush
 Chutney
 Grated coconut
 Green chillies
 Ginger
 Garlic
 Cumin seeds
 Coriander leaves
 Salt to taste

Expected total

Auto Menu

[4] Side Dish (Dry)

NN-CT654M Program 42
NN-CT644M Program 36

Chicken Kadai Masala
Number of serves: 4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Cooked chicken*	500 g	Remove the skin and bones from chicken and flake the meat. Mix it with all the ingredients from green chillies to stock/water. Pour the oil in a MW safe 20-22 cm round dish. Add onion, mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, add the chicken, mix well, cover with a lid and press start. When done, serve hot.
Green chillies	2, finely chopped			
Ginger	3 cm piece, finely chopped			
Mint leaves	2 Tbsp, chopped			
Coriander leaves	2 Tbsp, chopped			
Tomato puree	¼ cup			
Chilli powder	¾ tsp or to taste			
Pepper powder	½ tsp			
Cumin powder	½ tsp			
Coriander powder	¾ tsp			
Salt to taste				
Chicken stock/water	½ cup			
Oil	2 Tbsp			
Onion	1 ½ cups, chopped finely			
* Auto menu - Cook Chicken				
Expected total cooking time/16 min.				

Accessory



1.5 cm cubes/
allow MW safe
the auto menu
needed.

Accessory



safe flat dish.
in MWO. Select
stand for

shes as

Accessory



Step 2

beep, add the
s, mix well, and
th a lid. Return
and press

one, serve hot.

NN-CT654M Program 43
NN-CT644M Program 37

Chutney Fish
Number of serves: 4 Servings

Accessory



Recipe		Step 1
Use any big flaky fish like king fish, Bekt or black pomfret		If the fish slices are big, cut each into 2 pieces and discard the centre bone. Apply lime juice and pepper on both sides. Cut banana leaves into pieces, large enough to wrap the fish slices. Plunge the leaves in boiling hot water for 5 min. Drain and wipe the leaves and brush the shiny side with oil. Grind all the ingredients for chutney together using minimum amount of water. Apply chutney to both sides of fish slices and place each on the greased side of a banana leaf. Fold the leaves to make neat parcels. Secure with thread. Place the parcels on the turn table, along the outer edge. Select the auto menu and press start. When done, let it stand for 5-7 min. Serve hot.
Fish slices	400 g (1 cm thick)	
Lime juice	2 Tbsp	
Pepper powder	½ tsp	
Banana leaves	few	
Oil to brush		
Chutney		
Grated coconut	1 cup	
Green chillies	6-8	
Ginger	2 cm	
Garlic	4 cloves	
Cumin seeds	1 tsp	
Coriander leaves	¾ cup, chopped	
Salt to taste		
Expected total cooking time/5 min.		

Auto Menu

[4] Side Dish (Dry)

NN-CT654M	Program 44
NN-CT644M	Program 38

Sprouted Moong Salad
Number of serves: 4 Servings

Accessory

Recipe	Step 1
Sprouted green gram 1 cup Tomato ½ cup, chopped Onion ½ cup, chopped Green chillies 2, minced Ginger 1 tsp, minced Pomegranate seeds 1 cup Salt, sugar and lime juice to taste Chaat masala to taste Coriander leaves 3 Tbsp, chopped Mint leaves 3 Tbsp, chopped Expected total cooking time/7 min.	Place the sprouted moong in a MW safe steamer. Pour 1 cup of boiling hot water in the lower container of the steamer. Cover and keep in MWO. Select the auto menu and press start. When done, cool the sprouts and mix with rest of the ingredients.

NN-CT654M	Program 45
NN-CT644M	Program 39

Stuffed Brinjal
Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Small purple brinjals 500 g Onion 1 ½ cups, very finely chopped Curry powder 1 Tbsp or to taste Garam masala powder 1 tsp Salt to taste Jaggery powder 1-2 Tbsp, optional Oil 3 Tbsp Expected total cooking time/13 min.	Cut away the stalks from brinjals. Slit the brinjals into four, without separating the four pieces. Mix all the ingredients from onion to jaggery together. Add one Tbsp of oil and mix well. Stuff the brinjals with this mixture. Arrange them in a wide, shallow MW safe dish, keeping the larger ones on the outer edge and smaller ones in the middle, in a single layer. Cover with a lid. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 8 min. after start)	After the beep, open the lid and pour the remaining oil all over the brinjals. Stir well and return to MWO without the cover. Press start. When done serve hot.

[4] Side Dish

NN-CT654M
NN-CT644M

Minced mutton
 Curds
 Tomato puree
 Chilli powder
 Coriander powder
 Cumin powder
 Garam masala p
 Salt to taste
 Oil
 Onion
 Ginger
 Garlic
 Mint leaves
 Coriander leave

Expected total c

NN-CT654M
NN-CT644M

This is a very sp
 and green chillie
 preferred.
 Steamed King fi
 Chilli powder
 Turmeric powde
 Salt to taste
 Oil
 Onion
 Ginger
 Garlic
 Green chillies
 Coriander leave
 * Auto menu - S

Expected total c

Auto Menu

[4] Side Dish (Dry)

NN-CT654M Program 46

NN-CT644M Program 40

Kheema Masala

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Minced mutton	500 g	Mix the minced mutton with curds, tomato puree, all the powders and salt. Marinate for 30 min. Pour the oil in a MW safe casserole. Add onion, ginger and garlic. Mix well and keep inside the MWO. Press start.	Wait for beep (Beeping 15 min. after start)	After the beep, add the kheema mixture. Mix well, cover with a lid and press start. When done, mix in the mint and coriander leaves. Serve hot after 5 min.
Curds	½ cup			
Tomato puree	¼ cup			
Chilli powder	2 tsp or to taste			
Coriander powder	2 tsp			
Cumin powder	1 tsp			
Garam masala powder	1 tsp			
Salt to taste				
Oil	4 Tbsp			
Onion	2 ½ cups, minced			
Ginger	2 tsp, minced			
Garlic	10 cloves. Minced			
Mint leaves	3 Tbsp, chopped			
Coriander leaves	3 Tbsp, chopped			
Expected total cooking time/23 min.				

NN-CT654M Program 47

NN-CT644M Program 41

Spicy Fish Scramble

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
This is a very spicy recipe. The chilli powder and green chillies may be reduced if preferred.		Remove the skin and bones from fish and flake the fish. Mix it with chilli powder, turmeric powder and salt. Pour the oil in a 22 cm round dish. Add onion, ginger, garlic and green chillies. Mix well and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 15 min. after start)	After the beep, add the fish mixture. Mix well, cover with a lid and return to MWO. Press start. When done, mix in the coriander leaves and serve hot.
Steamed King fish*	400 g			
Chilli powder	2 tsp or to taste			
Turmeric powder	½ tsp			
Salt to taste				
Oil	4 Tbsp			
Onion	2 ½ cups, minced			
Ginger	3 tsp, minced			
Garlic	15 cloves, minced			
Green chillies	4-6, minced			
Coriander leaves	4 Tbsp, chopped			
* Auto menu - Steam Fish				
Expected total cooking time/23 min.				

Auto Menu

[4] Side Dish (Dry)

NN-CT654M Program 48

NN-CT644M Program 42

Hot and Sour Plantain

Number of serves: 4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Red chillies	5-6	Dry roast all the ingredients from red chillies to asafoetida and powder coarsely. Mix with oil. Peel the plantains and cut into 2 cm cubes. Mix with the masala paste. Mix salt and tamarind paste with water and add to plantain. Place the mixture in MW safe 22 cm round dish. Cover with a lid and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, stir the plantains well. Return to MWO (do not cover.) Press start. When done, serve hot.
Coriander seeds	2 tsp			
Cumin seeds	1 tsp			
Fenugreek (methi)	¼ tsp			
Pepper	½ tsp			
Mustard	½ tsp			
Asafoetida	little			
Oil	2 Tbsp			
Curry plantain	2 large (about 400 g)			
Salt to taste				
Tamarind paste	1 tsp			
Water	¼ cup			
Expected total cooking time/8 min.				

NN-CT654M Program 49

NN-CT644M Program 43

Paneer Burji

Number of serves: 3-4 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Paneer	200 g, grated	Mix paneer with all the ingredients from chilli powder to tomato puree. Cover and keep aside. Pour the oil in a MW safe 20-22 cm round dish. Add onion, mix well and keep inside the MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the paneer mixture, cover with a lid and return to the MWO. Press start. When done, serve hot, garnished with coriander leaves.
Chilli powder	¾ tsp or to taste			
Turmeric powder	½ tsp			
Coriander powder	½ tsp			
Cumin powder	½ tsp			
Garam masala powder	½ tsp			
Salt to taste				
Water	⅓ cup			
Tomato puree	2 Tbsp			
Oil	2 Tbsp			
Onion	½ cup, chopped finely			
Coriander leaves to garnish				
Expected total cooking time/12 min.				

[4] Side Dish

NN-CT654M

NN-CT644M

Yellow pumpkin
White pumpkin
Carrot
Curry plantain
Beans
Water
Grated coconut
Green chillies
Ginger
Salt to taste
Curry leaves
Curds
Coconut oil
Expected total

NN-CT654M

NN-CT644M

Cauliflower piec
Cumin powder
Turmeric powde
Salt to taste
Oil
Onion
Tomato
Green chillies
Expected total c

Auto Menu

[4] Side Dish (Dry)

NN-CT654M Program 50
NN-CT644M

Avial

Number of serves: 3-4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Yellow pumpkin	100 g	Peel the first four vegetables and cut into thin long pieces like finger chips. Cut the beans in same length and slit. Grind coconut with green chillies and ginger to a coarse paste. Place the vegetables in a MW safe dish (capacity not less than 1 ½ L) add water and cover with a lid. Place in the MWO, select the auto menu and press start.	Wait for beep (Beeping 10 min. after start)	After the beep, add the ground paste, salt and curry leaves. Mix well, cover the dish and press start. When done, cool for 15-20 min. Beat the curds till smooth and add to the avial. Add coconut oil, (optional) and mix. Serve.
White pumpkin	100 g			
Carrot	100 g			
Curry plantain	100 g			
Beans	100 g			
Water	1 cup			
Grated coconut	1 cup			
Green chillies	3-4			
Ginger	2 cm piece			
Salt to taste	few			
Curry leaves	½ cup			
Curds	½ cup			
Coconut oil	1 tsp, optional			
Expected total cooking time/13 min.				

NN-CT654M Program 51
NN-CT644M

Cauliflower Sabji

Number of serves: 3 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Cauliflower pieces	3 cups (about 250 g)	Combine cauliflower pieces with cumin and turmeric powders. Dissolve salt in 1 Tbsp of water and add. Pour the oil in a MW safe wide dish. (20-22 cm round) Add onion, tomato and green chillies. Mix well and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep add cauliflower. Mix well, spread evenly in the dish and cover with a lid. Return to MWO and press start. When done, keep covered for 3 min. Mix well and serve hot.
Cumin powder	1 tsp			
Turmeric powder	½ tsp			
Salt to taste				
Oil	2 Tbsp			
Onion	½ cup finely chopped			
Tomato	½ cup chopped			
Green chillies	2-3, chopped			
Expected total cooking time/12 min.				

Auto Menu

[4] Side Dish (Dry)

NN-CT654M	Program 52
NN-CT644M	Program 44

Bhindi Masala
Number of serves: 3 Servings

Accessory

Recipe		Step 1	Beep	Step 2
Bhindi	350 g	Cut bhindi into 2-3 cm long pieces. Mix with all the powders. Dissolve salt in 1 Tbsp of water and mix with bhindi. Pour the oil in a MW safe wide dish (20-22 cm round). Add onion and ajwain (optional). Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 6 min. after start)	After the beep, add bhindi and mix well. Spread evenly in the dish. Cover and return to MWO. Press start. When done, let it stand for 5 min. Mix in lime juice and serve hot.
Chilli powder	¾ tsp or to taste			
Turmeric powder	½ tsp			
Garam masala powder	¼ tsp			
Salt to taste				
Oil	2 Tbsp			
Onion	1 ½ cup, finely chopped			
Ajwain	¼ tsp, optional			
Lime juice to taste				
Expected total cooking time/14 min.				

[5] Starter

e.g.

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and
53
45
in th

NN-CT654
NN-CT644

Butter
Onion
Celery
Garlic
Tomato
Tomato puree
Water
Milk
Salt and pepper
Fresh cream
Coriander leaves

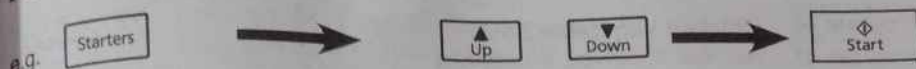
Expected to

NN-CT654
NN-CT644

Button mushroom
Chopped onion
Chopped celery
Chopped garlic
Water/stock
Low fat milk
Salt and pepper
Chopped coriander
Expected to

Auto Menu

[5] Starters



- **Select desired category.**
The auto indicator lights and the program number 53 (NN-CT654M)/45 (NN-CT644M) appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M	Program 53
NN-CT644M	Program 45

Tomato Soup

Number of serves: 4 Servings

Accessory



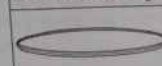
Recipe		Step 1	Beep	Step 2
Butter	2 Tbsp	Place butter, onion, celery and garlic in a MW safe casserole (minimum capacity 2 L). Place in MWO, select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add tomato, tomato puree and water. Cover with a lid and press start. When done, cool and blend till smooth. Add milk (pre boiled and cooled) and cream (optional). Add salt and pepper to taste. Reheat before serving. (Auto menu reheat-soup) Serve drizzled with extra cream (optional) and coriander leaves or parsley.
Onion	1/3 cup, chopped			
Celery	1/4 cup, chopped			
Garlic	4 cloves, chopped			
Tomato	250 g, chopped			
Tomato puree	1/3 cup			
Water	2 cups			
Milk	1 cup			
Salt and pepper to taste				
Fresh cream	1/4 cup, optional			
Coriander leaves or parsley to garnish				
Expected total cooking time/32 min.				

NN-CT654M	Program 54
NN-CT644M	Program 46

Mushroom Soup

Number of serves: 4 Servings

Accessory



Recipe		Step 1
Button mushroom	200 g, sliced	Place all the ingredients from mushroom to water/stock in a MW safe casserole (not less than 2 L capacity). Cover with lid and place in the MWO. Select the auto menu. Press start. When done, cool the contents till just warm. Blend in a mixer. Add milk, (pre boiled) salt and pepper. Reheat before serving (auto menu reheat soup) and garnish with coriander or parsley.
Chopped onion	1/3 cup	
Chopped celery	1/2 cup	
Chopped garlic	2 Tbsp	
Water/stock	2 cups	
Low fat milk	1 cup	
Salt and pepper to taste		
Chopped coriander or parsley to garnish		
Expected total cooking time/21 min.		

Auto Menu

[5] Starters

NN-CT654M	Program 55	Chicken Vegetable Soup
NN-CT644M	Program 47	Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Bone less chicken fillet 250 g Water/chicken stock 3 cup Celery ½ cup, chopped Onion ½ cup chopped Salt to taste Broccoli 100 g, cut into bite size pieces Carrot 50 g, cut into ¼ thick slices Green and red capsicum 50 g, cut into 1.5 cm pieces Pepper powder to taste Soya sauce 2 tsp Monosodium glutamate ¼ tsp, optional Expected total cooking time/31 min.	Cut the chicken into 2 cm cubes. Place in a MW safe casserole. (Capacity not less than 2 L) add water/stock, celery onion and salt and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 16 min. after start)	After the beep, add all the vegetables. Cover and return to MWO. When done, add pepper and more salt if needed. Add soya sauce and monosodium glutamate (optional). Serve hot.

NN-CT654M	Program 56	Vegetable Soup
NN-CT644M	Program 48	Number of serves: 4 Servings

Accessory

Recipe	Step 1
Mixed vegetables*1 250 g Water/veg stock 500 ml Onion ½ cup, minced Garlic 4 flakes, minced Celery ¼ cup, chopped Salt and pepper to taste Low fat milk 250 ml *1 Carrot, beans, broccoli, Mushroom, yellow pumpkin, Knol khol, etc. Expected total cooking time/16 min.	Cut vegetables into cubes and mince in food processor or mixer. Place in a MW safe casserole (minimum capacity 2 L). Add water/stock, onion, garlic, celery, salt and pepper. Cover with a lid and place in the MWO. Select the auto menu and press start. When done, cool it. Take about 1 cup of the vegetables and little cooking liquid and blend till smooth. Add it to the remaining soup. Add milk. Reheat before serving. (Auto menu reheat soup)

[5] Starters

NN-CT654M
NN-CT644M

Mashed cook
Water
Tomato 1 small
Tomato puree
Rasam powder
Curry leaves
Salt to taste
Lime juice
Seasoning
Oil
Mustard
Expected tota

NN-CT654M
NN-CT644M

Green peas
Potato
Onion
Ginger
Green chilli
Cumin powder
Coriander powder
Cinnamon powder
Water/vegetables
Palak
Mint leaves
Coriander leaves
Salt, pepper
Expected tota

Auto Menu

[5] Starters

NN-CT654M **Program 57**
 NN-CT644M **Program 49**

Tomato Rasam
 Number of serves: 4 Servings

Accessory



Recipe		Step 1
Mashed cooked dal	2 Tbsp	<p>Mix the dal well with water. Add rest of the ingredients except lime juice and the seasoning ingredients.</p> <p>Pour the dal mixture in a MW safe casserole. (Minimum capacity 1 ½ L) (Do not cover) Place in MWO and press start.</p> <p>When done, add lime juice. Prepare the seasoning (tadka, bagar) and add. Mix well and serve hot garnished with coriander leaves.</p>
Water	2 cups	
Tomato	1 small, chopped into ¼ cm pieces	
Tomato puree	2 Tbsp	
Rasam powder	1 Tbsp or to taste	
Curry leaves	few	
Salt to taste		
Lime juice	1-2 Tbsp	
Seasoning		
Oil	1 Tbsp	
Mustard	1 tsp	
Expected total cooking time/11 min.		

NN-CT654M **Program 58**
 NN-CT644M **Program 50**

Hara Shorba
 Number of serves: 4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Green peas	150 g	Place the green peas, potato, onion, ginger, green chilli and all the powders in a MW safe Casserole (minimum capacity 2 L). Add water or stock. Cover with a lid and keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 17 min. after start)	After the beep, add palak, mint and coriander leaves. Cover and return to MWO. Press start. When done, cool the mixture. Lift out the ginger and discard. Blend the soup and add 1 more cup of water or stock. Add salt, pepper and lime juice to taste. Reheat before serving. (Auto menu reheat soup)
Potato	1 small, grated			
Onion	1 medium size, chopped			
Ginger	2 cm slice (do not chop)			
Green chilli	1, chopped			
Cumin powder	½ tsp			
Coriander powder	½ tsp			
Cinnamon powder	½ tsp			
Water/vegetable stock	2 cups			
Palak	5-6 leaves, chopped			
Mint leaves	2 Tbsp, chopped			
Coriander leaves	2 Tbsp, chopped			
Salt, pepper and lime juice	to taste			
Expected total cooking time/22 min.				

Auto Menu

[5] Starters

NN-CT654M Program 59

NN-CT644M Program 51

Cook Potato

Accessory

Recipe	Step 1	Beep	Step 2
<p>Potatoes 4, total wt about 500 g</p> <p>Expected total cooking time/10 min.</p>	<p>Wash the potatoes and prick all over with a fork. Place them on the turn table in MWO like the spokes of a wheel. Select auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep turn over the potatoes and press start. When done, wrap them in a clean cloth and leave aside for 10 min. Peel and use in curries, cutlets and other recipes where boiled potatoes are needed. Can be stored in refrigerator up to 3 days and used as required.</p>

NN-CT654M Program 60

NN-CT644M Program 52

Idly

Number of serves: 2 Servings

Accessory

Recipe	Step 1
<p>Take a two plate idly steamer and grease the plates. Pour idly batter (room temperature) in the plates, filling the moulds up to $\frac{3}{4}$ levels.</p> <p>Expected total cooking time/3 min.</p>	<p>Pour $\frac{3}{4}$ cup of boiling hot water in the lower container of the steamer. Place the plates in it and cover with the lid. Keep in MWO and press start. When done, take it out. Let the idlies cool for 2-3 min. before removing from plates. Serve hot with chutney/sambar.</p>

[5] Starters

NN-CT654M

NN-CT644M

Bread cubes
Oil
Salt
Chopped garlic
Expected total

NN-CT654M

NN-CT644M

Besan
Salt
Sugar
Citric acid
Water
Cooking Soda
Very hot water
Seasoning
Oil
Mustard seeds
Cumin seeds
Green chillies
Curry leaves
Hot water
Expected total

Auto Menu

[5] Starters

NN-CT654M	Program 59
NN-CT644M	Program 51

Cook Potato

Accessory

Recipe	Step 1	Beep	Step 2
<p>Potatoes 4, total wt about 500 g</p> <p>Expected total cooking time/10 min.</p>	<p>Wash the potatoes and prick all over with a fork. Place them on the turn table in MWO like the spokes of a wheel. Select auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep turn over the potatoes and press start. When done, wrap them in a clean cloth and leave aside for 10 min. Peel and use in curries, cutlets and other recipes where boiled potatoes are needed. Can be stored in refrigerator up to 3 days and used as required.</p>

NN-CT654M	Program 60
NN-CT644M	Program 52

Idly

Number of serves: 2 Servings

Accessory

Recipe	Step 1
<p>Take a two plate idly steamer and grease the plates. Pour idly batter (room temperature) in the plates, filling the moulds up to $\frac{3}{4}$ levels.</p> <p>Expected total cooking time/3 min.</p>	<p>Pour $\frac{3}{4}$ cup of boiling hot water in the lower container of the steamer. Place the plates in it and cover with the lid. Keep in MWO and press start. When done, take it out. Let the idlies cool for 2-3 min. before removing from plates. Serve hot with chutney/sambar.</p>

[5] Starters

NN-CT654M	Program 59
NN-CT644M	Program 51

Bread cut
Oil
Salt
Chopped
Expected

NN-CT654M	Program 60
NN-CT644M	Program 52

Besan
Salt
Sugar
Citric acid
Water
Cooking S
Very hot w
Seasoning
Oil
Mustard se
Cumin see
Green chili
Curry leav
Hot water

Expected t

Auto Menu

[5] Starters

NN-CT654M Program 61
NN-CT644M Program 53

Soup Bread Cubes

Accessory

Recipe		Step 1	Beep	Step 2
Bread cubes	3 cups, heaped	Cut 2-3 days old bread slices into 1.5 cm cubes to get 3 heaped cups of cubes. Toss them with oil, garlic and salt. Spread in a wide MW safe dish. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. after start)	After the beep stir well and press start. When done, let them cool completely, (during this time they will become crisp) Serve with soup or a light snack. * French loaf or bread cut in thick slices give better result in this recipe.
Oil	3 Tbsp			
Salt	½ tsp			
Chopped garlic	2 tsp, optional			
Expected total cooking time/6 min.				

NN-CT654M Program 62
NN-CT644M Program 54

Dhokla

Number of serves: 3-4 Servings

Accessory

Recipe		Step 1
Besan	1 cup	Grease a 18-20 cm round MW safe round dish, cover the base with butter paper and grease the paper. Mix besan with salt, sugar and citric acid. Add water and mix till smooth. Dissolve soda in very hot water and add to the besan mixture. Mix well (the batter will rise rapidly) and pour in the greased dish. Place in MWO. Select the auto menu and press start. When done, cool the dhokla, turn out on a plate and cut into pieces.
Salt	1 tsp	
Sugar	1 tsp	
Citric acid	1 tsp	
Water	¾ cup	Prepare the seasoning (tadka), mix with hot water and pour evenly over the dhokla. Leave aside at least for 15- 20 min. Serve garnished with grated coconut and coriander leaves.
Cooking Soda	1 tsp	
Very hot water	¼ cup	
Seasoning		
Oil	2 Tbsp	
Mustard seeds	½ tsp	
Cumin seeds	½ tsp	
Green chillies	2, slit	
Curry leaves	few	
Hot water	½ cup	
Expected total cooking time/5 min. 30 sec.		

Auto Menu

[5] Starters

NN-CT654M	Program 63
NN-CT644M	Program 55

Chilli Cheese Toast
Number of serves: 2 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Bread 4 slices (Standard size) Cheese spread 4 Tbsp Garlic 2 cloves, chopped Green chilli 1, chopped Cheddar/mozzarella cheese 4 Tbsp, grated Expected total cooking time/5 min. 30 sec.	Crush the garlic and green chillies and mix with the cheese spread. Place the bread slices on crispy plate. Keep it on the high rack and place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 3 min. 30 sec. after start)	After the beep, turn over the bread slices and apply cheese spread. Sprinkle 1 Tbsp of grated cheese on each slice. Return to the oven and press start. When done, serve hot.

NN-CT654M	Program 64
NN-CT644M	Program 56

Pizza
Number of serves: 1 Serving

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe	Step 1	Beep	Step 2
Pizza base (store bought) 1 Pizza sauce 2 Tbsp Topping Cooked vegetables/Paneer/chicken Chopped onion and capsicum Pizza cheese 2-3 Tbsp, grated Oil to brush Expected total cooking time/5 min. (Excluding preheat time)	Grease the crispy plate with oil and place the pizzabase on it. Spread sauce on top, leaving 1 cm margin all round. Sprinkle cheese over the sauce. Arrange the cooked vegetable of your choice or paneer or cooked chicken over the cheese. Top with some chopped onion and capsicum. Brush the margin with oil and sprinkle some oil all over the topping. Press convection pad, and press Up/Down to set 200 °C for preheat, then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the crispy plate with pizza inside the MWO on high rack. Select the auto menu and press start. When done serve hot.

Auto Menu

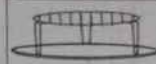
[5] Starters

NN-CT654M	Program 65
NN-CT644M	Program 57

Sausage

Number of serves: 2 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Frozen sausages (store bought)	4	Take out the sausages from the freezer and let thaw according to the instructions on the pack. Brush the crispy plate with 1 Tbsp of oil. Place sausages on it and brush them with oil. Place the plate on the high rack and place in MWO. Select the auto menu and press start. When done, serve hot.
Expected total cooking time/8 min.		

NN-CT654M	Program 66
NN-CT644M	Program 58

Upma

Number of serves: 3 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Water	500 ml	Pour the water in a MW safe 20-22 cm round dish. Place in MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep add the upma mix and ghee. Mix well. Cover and return to MWO. Press start. When done serve hot garnished with coriander leaves.
Upma mix (store bought)	200 g			
Ghee/oil	1-2 Tbsp			
Expected total cooking time/7 min.				

Auto Menu

[5] Starters

NN-CT654M	Program 67
NN-CT644M	Program 59

Aloo Poha
Number of serves: 3-4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Poha of medium thickness 2 cups Cooked potato cubes* 1 cup Turmeric powder ½ tsp Salt to taste Sugar to taste Oil 2 Tbsp Cloves 3 Cinnamon 2 pieces Onion ½ cup finely chopped Green chillies 2-3, chopped Curry leaves few Lime juice to taste Grated coconut ½ cup Coriander leaves 1 Tbsp, chopped * Auto menu - Cook Potato	Soak poha in water till soft but not mushy. Gently squeeze out excess water and spread the poha on a wide plate. Mix it with potatoes, turmeric powder, salt and sugar. Combine all the ingredients from oil to curry leaves in a MW safe casserole (capacity not less than 2 L). Place in MWO and select the auto menu. Press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the poha mixture. Sprinkle some water and mix well. Cover with a lid and return to the MWO. Press start. When done, add lime juice, grated coconut and coriander leaves. Mix well and serve hot.
Expected total cooking time/9 min.			

NN-CT654M	Program 68
NN-CT644M	Program 60

Spicy Corn
Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Tomato puree ½ cup Maida 2 Tbsp Sugar ½ tsp Salt to taste Water 1 cup Cooked sweet corn kernels 1 cup Butter 3 Tbsp Onion ½ cup, chopped Garlic 2 tsp minced Chilli powder 1 tsp or to taste Kasoori Methi 1 tsp Fresh cream ¼ cup	Mix tomato puree with Maida and stir till smooth. Add sugar, salt, water and sweet corn. Place the butter in a MW safe 18-20 cm round dish. Add onion, garlic, chilli powder and kasoori methi. Mix well and place inside the MWO. Select the auto menu and press start.	Wait for beep (Beeping 5 min. after start)	After the beep, add the corn mixture. Stir well and return to MWO and press start. When done, stir in the cream and serve hot on toast.
Expected total cooking time/10 min.			

Auto Menu

[5] Starters

NN-CT654M **Program 69**
 NN-CT644M **Program 61**

Rawa Idly

Number of idlies: yield 8 idlies

Accessory



Recipe	Step 1
Rawa Idly mix 1 cup Curds 1 ½ cups Coriander leaves 2 Tbsp, chopped Expected total cooking time/4 min.	Prepare the batter as per the instruction on the packet. Keep aside for 10 minutes. Grease the MW safe idly plates and fill with the batter. Pour ½-¾ cup of boiling hot water in the base of the idly steamer. Place the idly plates in it. Cover with the lid and keep in MWO. Select the auto menu and press start. When done, cool for 2 minutes. Remove from plates and serve hot with chutney.

NN-CT654M **Program 70**
 NN-CT644M **Program 62**

Instant Noodles

Number of serves: 1 Serving





Accessory



Recipe	Step 1	Beep	Step 2
Instant noodle packet 1 Water 250 ml Expected total cooking time/4 min.	Break the noodle slab into 2 pieces. Pour the water in a MW safe bowl (minimum capacity ½ L). Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 1 min. 30 sec. after start)	After the beep, add the noodles and taste maker. Mix well and return to MWO. Press start. When done, let it stand for a couple of minutes, before serving.

Auto Menu

[6] Tandoori Menu

- e.g.  →   → 
- **Select desired category.**
The auto indicator lights and the program number 71 (NN-CT654M)/ 63 (NN-CT644M) appears in the display.
 - **Press Up/Down pad to select the suitable number in below chart.**
 - **Press Start Pad.**

NN-CT654M	Program 71
NN-CT644M	Program 63

Paneer Tikka
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Paneer 2 packets, 200 g each Curd ½ cup Ginger-garlic paste 1 Tbsp Chilli powder 1 tsp or to taste Garam masala 1 tsp Salt to taste Oil to brush Lime juice, garam masala/chaat masala to garnish Expected total cooking time/19 min.	Cut each block of paneer into 6 pieces. Beat the curds till smooth and mix with rest of the ingredients except the oil and garnish. Keep covered for 1-2 hours. Thread the pieces on thin metal skewers or bamboo skewers, piercing the pieces through their length. (If using bamboo skewers, soak them in water for 1 hour.) Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Keep the rack in MWO and place a heat proof glass/ crockery plate below it to catch the drippings. Select the auto menu and press start.	Wait for beep (Beeping 11 min. after start)	After the beep, take out the rack, turn over the skewers and brush the pieces with oil. Return to oven, press start. When done, serve the tikkas hot, sprinkled with lime juice and garam masala/chaat masala. (optional)

[6] Tandoori Menu

NN-CT654M
NN-CT644M

Chicken piece
Lime juice
Salt
Curds
Ginger-garlic
Chilli powder
Tandoori chicken
Tandoori food
Oil to brush
Salt, chilli powder

Expected total
(Excluding pre)

Auto Menu

[6] Tandoori Menu

NN-CT654M Program 72
NN-CT644M Program 64

Tandoori Chicken
Number of serves: 4 Servings

Accessory



Recipe		Step 1	Beep 1	Step 2
Chicken pieces	8 (800 g)	<p>Make deep cuts all over the chicken pieces. Add lime juice and salt. Mix well and keep aside for 10 minutes. Beat the curds till smooth and add rest of the ingredients from ginger-garlic paste to tandoori food colour. Pour over the chicken. Mix well keep covered for 3-4 hours at room temperature or longer in refrigerator. (If kept in refrigerator, take out at least 30 minutes before cooking.)</p> <p>Mix 1 tsp of each, salt, chilli powder and garam masala together. Pick up the pieces from the marinade and shake away the excess marinade, and toss in the masala mix. Place the chicken pieces on high rack and brush with oil. Press convection pad, and press Up/Down to set 200 °C for preheat, then press start. (The oven will preheat).</p>	<p>Wait for beep (Beeping for preheat finish notice)</p>	<p>After the beep, place the rack with the chicken in MWO. Place a heat proof glass/crockery plate below the rack to catch the drippings. Select the auto menu and press start.</p>
Lime juice	4 Tbsp			
Salt	1 ½ tsp			
Curds	1 cup			
Ginger-garlic paste	2 Tbsp			
Chilli powder	2 tsp or to taste			
Tandoori chicken masala	2 tsp or to taste			
Tandoori food colour	little, optional			
Oil to brush				
Salt, chilli powder and garam masala	1 tsp each for final coating			
Expected total cooking time/25 min. (Excluding preheat time)			Beep 2	Step 3
			<p>Wait for beep (Beeping 16 min. after start)</p>	<p>After the beep, turn over the pieces and brush with oil. Press start. When done, garnish with onion rings and lemon pieces and serve hot with mint chutney.</p>

Auto Menu

[6] Tandoori Menu

NN-CT654M	Program 73
NN-CT644M	Program 65

Chicken Tikka

Number of serves: 4 Servings

Accessory



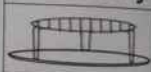
Recipe	Step 1
<p>Bone less chicken breast 500 g</p> <p>Lime juice 2 Tbsp</p> <p>Salt to taste</p> <p>Curds 1 cup</p> <p>Ginger-garlic paste 1 Tbsp</p> <p>Tandoori chicken masala 2 Tbsp or to taste</p> <p>Kashmiri chilli powder 1 tsp</p> <p>Oil 2 Tbsp</p> <p>Tandoori food colour little, optional</p> <p>Extra oil to brush</p> <p>Lime juice, garam masala/chaat masala to garnish</p> <p>Expected total cooking time/29 min.</p>	<p>Cut the chicken into 2 cm cubes. Toss with lime juice and salt. Keep aside for 15 min. Beat the curd till smooth and mix with rest of the ingredients except the oil and garnish. Add to chicken and mix well. Cover and marinate for 4 hours or over night in refrigerator. (If refrigerated, take it out at least 30 min. before cooking.)</p> <p>Pick out the chicken pieces from the marinade and shake away the excess marinade. Thread the pieces on thin metal skewers or bamboo skewers. (If using bamboo skewers, soak them in water for 1 hour.) Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Place the rack in MWO and place a heat proof glass/crockery plate below it to catch the drippings. Select the auto menu and press start. When done, serve the tikkas hot, sprinkled with lime juice and garam masala/chaat masala. (optional)</p>

NN-CT654M	Program 74
NN-CT644M	Program 66

Fish Fry

Number of serves: 4 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe	Step 1	Beep	Step 2
<p>Use big flaky fish like king fish or Betki Fish slices</p> <p>4, 1 cm thick (total weight 400 g approx.)</p> <p>Ginger-garlic paste 2 tsp</p> <p>Chilli powder 2 tsp or to taste</p> <p>Turmeric powder ½ tsp</p> <p>Coriander powder ½ tsp</p> <p>Salt to taste</p> <p>Egg white 1, lightly beaten</p> <p>Rice flour/corn flour to coat</p> <p>Oil to brush</p> <p>Expected total cooking time/10 min.</p>	<p>Wash the fish and wipe dry. Combine ginger-garlic paste with all the powders and mix with egg white. Apply to both sides of fish slices and leave aside for 15 min. Spread some rice flour or corn flour on a plate and press fish slices in it to coat both the sides. Line the crispy plate with aluminium foil and grease the foil very well with oil. Place the fish slices over it. Brush the slices with oil. Keep the plate on high rack in MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 6 min. after start)</p>	<p>After the beep, carefully turn over the slices with a flat spatula. Brush with oil, return to MWO and press start. When done, leave aside for 5 min. and serve hot.</p>

Auto Menu

[6] Tandoori Menu

NN-CT654M	Program 75
NN-CT644M	Program 67

Chicken Lollipop
Number of serves: 4 Servings

Accessory

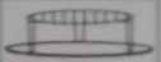


Recipe		Step 1	Beep	Step 2
Chicken lollipop	400 g	Mix the chicken lollipops with Soya sauce, vinegar, ginger-garlic paste, chilli powder, sugar, salt and optional Ajinomoto. Keep aside for 1-2 hours. Lift the lollipops from the marinade. Coat with egg and bread crumbs and brush with oil. Place them on the high rack. Press convection pad, and press Up/Down to set 200 °C for preheat, then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	Place the rack in MWO and place a heat proof glass/crockery plate below it to catch the drippings. Select the auto menu and press start. When done, serve hot with chilli garlic sauce.
Soya sauce	1 tsp			
Vinegar	2 tsp			
Ginger-garlic paste	2 tsp			
Chilli powder	1 tsp or to taste			
Sugar	½ tsp			
Salt to taste				
Ajinomoto	¼ tsp, optional			
Egg	1, lightly beaten			
Bread crumbs to coat				
Oil to brush				
Expected total cooking time/18 min. (Excluding preheat time)				

NN-CT654M	Program 76
NN-CT644M	Program 68

Aloo Tikki
Number of serves: 4 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe		Step 1	Beep	Step 2
Cooked potato*	250 g	Peel and mash the potato. Soak bread slices in water for 30 seconds. Squeeze out the water, mash the bread and add to potatoes. Add rest of the ingredients except the oil (Be careful with salt. Chaat masala is salty) Mix well and shape into 8 tikkis. Line the crispy plate with aluminium foil and brush the foil with oil. Place the tikkis over it. Brush the tikkis with oil. Keep the plate on high rack and place the rack inside the MWO. Select the auto menu and press start.	Wait for beep (Beeping 10 min. after start)	After the beep, turn over the tikkis and brush with oil. Return the rack to MWO and press start. When done, serve hot.
Bread	2 slices, standard size			
Green chillies	2 or taste, minced			
Ginger	½ tsp, minced			
Coriander leaves	1 Tbsp, chopped			
Mint leaves	1 Tbsp, chopped			
Garam masala	½ tsp			
Chaat masala	½ tsp			
Salt to taste				
Oil to brush				
* Auto menu - Cook Potato				
Expected total cooking time/15 min.				

Auto Menu

[6] Tandoori Menu

NN-CT654M Program 77

NN-CT644M Program 69

BBQ Chicken

Number of serves: 4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Bone less chicken breast	400 g	Cut the chicken into 2 cm cubes. Add all the ingredients except the oil. Mix well and marinate for 3-4 hours or over night in refrigerator. (If left in refrigerator, take it out at least 30 minutes before cooking.) Soak 8 bamboo skewers in water for 1 hour. Lift out the chicken pieces from marinade and thread on the skewers. Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Keep the rack in MWO. Place a heat proof glass or porcelain plate below the rack to catch the drippings. Select the auto menu and press start.	Wait for beep (Beeping 16 min. after start)	After the beep, turn over the skewers and brush the chicken with oil. Return to MWO. Press start. When done, serve hot after 5 min.
BBQ/HP sauce	1 ½ Tbsp			
Ginger-garlic paste	2 tsp			
Vinegar	1 Tbsp			
Curry powder	2 tsp or to taste			
Salt and pepper to taste				
Oil to brush				
Expected total cooking time/19 min.				

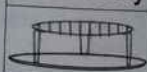
NN-CT654M Program 78

NN-CT644M Program 70

French Fries

Number of serves: 4 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1	Beep	Step 2
Potato	350 g	Peel the potato and cut into fingers. Boil in water till 95% cooked. Strain and plunge in cold water for 5 min. Drain and press gently between two folds of cloth napkin to remove excess moisture. Line the crispy plate with aluminium foil. Brush the foil with oil. Spread the potato chips evenly on it. Brush them with oil and keep on high rack. Place the rack inside the MWO and press start.	Wait for beep (Beeping 15 min. after start)	After the beep, stir and return to oven. Press start. When done, let cool for 5 min. Sprinkle with salt and serve hot.
Oil to brush				
Salt to taste				
Expected total cooking time/25 min.				

Auto Menu

[6] Tandoori Menu

NN-CT654M Program 77

NN-CT644M Program 69

BBQ Chicken

Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Bone less chicken breast 400 g BBQ/HP sauce 1 ½ Tbsp Ginger-garlic paste 2 tsp Vinegar 1 Tbsp Curry powder 2 tsp or to taste Salt and pepper to taste Oil to brush Expected total cooking time/19 min.	Cut the chicken into 2 cm cubes. Add all the ingredients except the oil. Mix well and marinate for 3-4 hours or over night in refrigerator. (If left in refrigerator, take it out at least 30 minutes before cooking.) Soak 8 bamboo skewers in water for 1 hour. Lift out the chicken pieces from marinade and thread on the skewers. Brush the high rack with oil and place the skewers on it. Brush the pieces with oil. Keep the rack in MWO. Place a heat proof glass or porcelain plate below the rack to catch the drippings. Select the auto menu and press start.	Wait for beep (Beeping 16 min. after start)	After the beep, turn over the skewers and brush the chicken with oil. Return to MWO. Press start. When done, serve hot after 5 min.

Note: Usage better

Steamed fish
Green chillies
Ginger
Garam masal
Coriander leaf
Salt to taste
Cooked Potato
Egg and toast
Oil to brush
* Auto menu
** Auto menu

Expected total

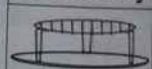
NN-CT654M Program 78

NN-CT644M Program 70

French Fries

Number of serves: 4 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Potato 350 g Oil to brush Salt to taste Expected total cooking time/25 min.	Peel the potato and cut into fingers. Boil in water till 95% cooked. Strain and plunge in cold water for 5 min. Drain and press gently between two folds of cloth napkin to remove excess moisture. Line the crispy plate with aluminium foil. Brush the foil with oil. Spread the potato chips evenly on it. Brush them with oil and keep on high rack. Place the rack inside the MWO and press start.	Wait for beep (Beeping 15 min. after start)	After the beep, stir and return to oven. Press start. When done, let cool for 5 min. Sprinkle with salt and serve hot.

Note: Usage of

Frozen Sheek K

Expected total c

Auto Menu

[6] Tandoori Menu

NN-CT654M Program 79

NN-CT644M Program 71

Fish Cutlet

Number of serves: 4 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Steamed fish* 250 g Green chilies 2-3, minced Ginger 1 tsp, minced Garam masala 1 tsp Coriander leaves 2 Tbsp, chopped Salt to taste Cooked Potato** 150 g Egg and toasted bread crumbs to coat. Oil to brush * Auto menu - Steam Fish ** Auto menu - Cook Potato	Discard the skin and bones from fish and flake it. Add green chilies, ginger, garam masala, salt and coriander leaves. Peel and mash the potato and add to fish. Mix well. Divide into 8 parts and shape into cutlets. Dip in beaten egg and coat with bread crumbs. Line the crispy plate with aluminum foil and brush it with oil. Place the cutlets on it. Place the crispy plate on the rack and keep the rack in MWO. Select the auto menu and press start.	Wait for beep (Beeping 7 min. after start)	After the beep, turn over the cutlets and brush with oil. Return to MWO and press start. When done, serve hot.
Expected total cooking time/12 min.			

NN-CT654M Program 80

NN-CT644M Program 72

Sheek Kabab

Number of serves: 3 Servings

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended.

Recipe	Step 1
Frozen Sheek Kababs (store bought) 250 g, approx. Expected total cooking time/10 min.	Take out the kababs from the freezer and thaw as per the directions on the pack. Brush the crispy plate with 1 Tbsp of oil. Place 6 kababs (total wt 250 g approx.) on it and brush them with oil. Place the plate on the high rack and place in MWO. Select the auto menu and press start.

Auto Menu

[7] Japanese (NN-CT644M Only)

e.g. Japanese



- **Select desired category.**
The auto indicator lights and the program number 73 appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M _____
NN-CT644M **Program 73**

Yakitori (Skewered Chicken)

Number of serves: 4 Servings (12 skewers)

Accessory



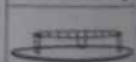
Recipe		Step 1
Chicken breast	600 g	Cut chicken breast into 1.5-2 cm cube. Skewer 50 g each to bamboo skewers. Marinate the sauce over 1 hour. (need to turn over sometimes during marinate) Place on High rack. Place shallow dish under the rack to receive drip. Cook start.
Bamboo skewer	12	
Light Japanese soy sauce like Kikkoman (If not available, 1/4 cup of Indian saya sauce plus 1/4 cup water plus 1/2 tsp salt for the replacement.)	1/4 cup	
Orange juice	100 ml	
Ginger (chopped)	100 ml	
Garlic (chopped)	100 ml	
Brown sugar (or sugar)	2 Tbsp	
Vegetable oil	1 Tbsp	
Salt	1/2 tsp	
Expected total cooking time/29 min.		

NN-CT654M _____
NN-CT644M **Program 74**

Chicken Teriyaki

Number of serves: 4 Servings (8 pieces)

Accessory



Recipe		Step 1
Chicken pieces	8 pieces	Pierce the chicken skin with fork. Marinate the sauce over 1 hour. Place on Low rack, then place shallow dish under the rack to receive drip. Cook start.
Light Japanese soy sauce like Kikkoman (If not available, 1/4 cup of Indian saya sauce plus 1/4 cup water plus 1/2 tsp salt for the replacement.)	1/4 cup	
Orange juice	100 ml	
Ginger (chopped)	100 ml	
Garlic (chopped)	100 ml	
Brown sugar (or sugar)	2 Tbsp	
Vegetable oil	1 Tbsp	
Salt	1/2 tsp	
Expected total cooking time/25 min.		

Auto Menu

[7] Japanese (NN-CT644M Only)

NN-CT654M
NN-CT644M Program 75

Sukiyaki

Number of serves: 4 Servings

Accessory



Recipe	Step 1
<p>Chicken fillets 400 g</p> <p>Tofu (bean curd) 100 g</p> <p>Dry shiitake mushrooms 4</p> <p>* Soak dry shiitake mushrooms in water to soften.</p> <p>Chinese leeks 1</p> <p>Chinese cabbage 200 g</p> <p>Sauce</p> <p>Soup stock 200 ml</p> <p>Light Japanese soy sauce like Kikkoman (if not available, 25 ml of Indian saya sauce plus 25 ml water plus 2 tsp salt for the replacement.) 50 ml</p> <p>Sugar 3 Tbsp</p> <p>Expected total cooking time/33 min.</p>	<p>Cut the chicken bite-sized. Cut the tofu into large bite-sized pieces. Trim stems of dry shiitake mushrooms from them, and cut caps in half. Combine sauce ingredients in a bowl. Slice Chinese leeks diagonally. Cut Chinese cabbage into 3 cm lengths. Place all ingredients in casserole dish and pour sauce over them. Cover with lid, put on glass tray. Cook start.</p>

NN-CT654M
NN-CT644M Program 76

Marinated Chicken Nanban Style

Number of serves: 4 Servings

Accessory



Recipe	Step 1
<p>Chicken thigh 500 g</p> <p>Onion 100 g</p> <p>Vegetable oil 1 Tbsp</p> <p>Cornstarch 3 Tbsp</p> <p>Nanban vinegar sauce</p> <p>Vinegar 100 ml</p> <p>Sugar 4 Tbsp</p> <p>Light Japanese soy sauce like Kikkoman (if not available, 2 Tbsp of Indian saya sauce plus 2 Tbsp water plus 4 tsp salt for the replacement.) 4 Tbsp</p> <p>Red pepper (remove seeds, cut into rounds) 1</p> <p>Expected total cooking time/29 min.</p>	<p>Prepare Nanban vinegar sauce. Slice the onion thinly, soak onion slices in cold water for about 30 min. and drain well. Mix vinegar, sugar, soy sauce and red pepper. Cut the chicken thigh into joints. Add vegetable oil into chicken, and mix well. Dust the chicken with cornstarch.</p> <p>Place chicken with skin side up on High rack.</p> <p>Cook start. Let the cooked chicken soak in the Nanban vinegar sauce and let rest for more than an hour before serving.</p>

Auto Menu

[7] Japanese (NN-CT644M Only)

NN-CT654M _____
 NN-CT644M Program 77

Nikujaga (Braised Chicken and Veg)
 Number of serves: 4 Servings

Accessory

Recipe	Step 1
Chicken fillets (thigh) 200 g Potato 450 g Onion 1 (200 g) Carrot ½ (100 g) Soup stock 300 ml Sugar 25 g Light Japanese soy sauce like Kikkoman (If not available, 2 Tbsp of Indian saya sauce plus 2 Tbsp water plus 4 tsp salt for the replacement.) 4 Tbsp Expected total cooking time/41 min.	Peel the potato, cut lengthwise into four wedges, soak in water for 10 min. Peel the onion, and cut lengthwise into four or six wedges. Cut the chicken bite-sized. Place all ingredients in a heat-resistant (microwavable) container, and mix well. Cover with lid, put on glass tray. Cook start.

NN-CT654M _____
 NN-CT644M Program 78

Kinpira
 Number of serves: 4 Servings

Accessory

Recipe	Step 1
Celery 140 g Carrot 60 g Sugar 1 ½ tsp Light Japanese soy sauce like Kikkoman (If not available, 1 Tbsp of Indian saya sauce plus 1 Tbsp water plus 2 tsp salt for the replacement.) 2 Tbsp Starch (katakuriko or cornstarch) 1 tsp Sesame oil 1 tsp White parched sesame 1 tsp Red pepper (as an option) 1 Expected total cooking time/4 min.	Cut the celery into 1 ½-inch-long strips. Peel the carrot, and thinly into strips of a similar size to that of the celery. Place all ingredients in casserole dish, mix well. Without cover, put on glass tray. Cook start.

Auto Menu

[7] Japanese (NN-CT644M Only)

NN-CT654M
NN-CT644M Program 79

Simmered Pumpkin
Number of serves: 4 Servings

Accessory

Recipe	Step 1
<p>Pumpkin 300 g Sugar 2 Tbsp Light Japanese soy sauce like Kikkoman (if not available, 1 Tbsp of Indian saya sauce for the replacement.) 2 Tbsp Mirin (sweet cooking sake) 1 Tbsp * if no mirin available, sugar (½ Tbsp) can be replaced instead of mirin. Water 160 ml</p> <p>Expected total cooking time/17 min.</p>	<p>Remove the pumpkin seeds and the fibers surrounding them with a spoon. Cut the pumpkin into bite-sized. (but still as large as possible) Place the sugar, soy sauce, mirin and water in a heat-resistant (microwavable) container. Mix well. Add the pumpkin in a container. Cover with lid, put on glass tray. Cook start.</p>

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NN-CT644M Program 80

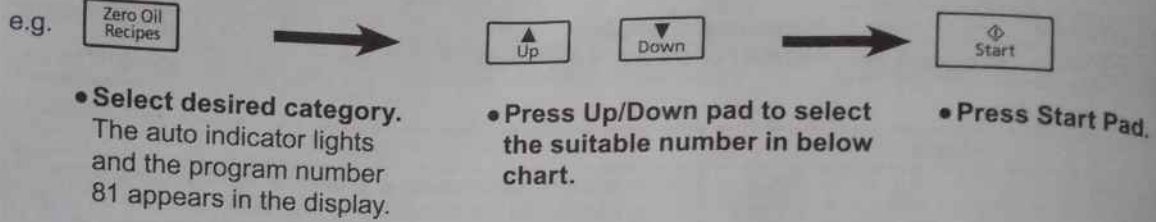
Simmered Chicken and Radish
Number of serves: 4 Servings

Accessory

Recipe	Step 1
<p>Chicken pieces 500 g Giant white radish 400 g Soup stock (dashi) 300 ml Light Japanese soy sauce like Kikkoman (if not available, 1.5 Tbsp of Indian saya sauce plus 1.5 Tbsp water plus 3 tsp salt for the replacement.) 3 Tbsp Sugar 1 Tbsp</p> <p>Expected total cooking time/39 min.</p>	<p>Cut the giant white radish into about 2-3 cm half-moons, and bevel the edges. Place all ingredients in casserole dish. Cover with lid, put on glass tray. Cook start.</p>

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)



NN-CT654M	Program 81
NN-CT644M	_____

Corn & Capsicum Soup
Number of serves: 3 Servings

Accessory

Recipe	Step 1	Beep 1	Step 2
Sweetcorn kernels ½ cup Capsicum (chopped) ½ Onion (chopped) ½ Cornflour (dissolve in ¼ cup water) 2 Tbsp Water 3 cups (600 ml) Curry powder ¼ tsp Salt, pepper powder as per taste	In a microwave safe glass bowl, take chopped onion, capsicum & corn kernels. Add salt & sprinkle some water. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, add 3 cups water & spices. Add cornflour dissolved in ¼ cup water. Stir well & press start.
Expected total cooking time/8 min.		Beep 2	Step 3
		Wait for beep (Beeping 5 min. after start)	When beeps, stir & remove lumps (if any). Keep inside microwave & press start. Stir in between to avoid any lump formation. When done, stir & adjust seasoning. Serve soup hot with roasted bread croutons.

NN-CT654M	Program 82
NN-CT644M	_____

Egg & Bean Salad

Accessory

Recipe	Step 1	Step 2
Bean sprouts 100 g Boiled eggs 3 Tomato ketchup 1 ½ Tbsp Water ¼ cup Salt, Pepper powder as per taste	In a microwave safe bowl, take bean sprouts. Add water & some salt. Select auto menu & press start.	When done, strain excess water from sprouts & put them in another bowl. Peel & cut each egg into 8 pieces. Add them with sprouts. Add all other ingredients & mix well without breaking eggs. Serve salad warm or cold.
Expected total cooking time/5 min.		

Auto Menu

Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 83

NN-CT644M

Pasta Salad

Accessory



Recipe		Step 1	Beep	Step 2
Pasta	2 cups	Take pasta, water in a microwave safe bowl, add salt. Select auto menu & press start.	Wait for beep (Beeping 12 min. after start)	When beeps, strain the pasta & drain all excess water. Take pasta in the same bowl. Add onion, tomato & capsicum. Mix in salt, pepper powder & Italian seasoning. Add white sauce & mix well. Press start again. When beeps, serve pasta salad hot or cold.
Water	4 cups			
White Sauce	3 Tbsp			
Onion (finely chopped)	1/2			
Capsicum (cut in long strips)	1			
Tomato (seeded & cut in long strips)	1			
Salt, pepper powder, Italian seasoning	as per taste			
Expected total cooking time/13 min.				

NN-CT654M Program 84

NN-CT644M

Creamy Pasta with Spinach

Accessory



Recipe		Step 1	Beep 1	Step 2
Pasta	2 cups + 1/4 cup	Take pasta, water in a microwave safe bowl, add salt. Select auto menu & press start.	Wait for beep (Beeping 12 min. after start)	When beeps, strain the pasta & drain all excess water. Take pasta in the same bowl. In a microwave safe flat glass dish, take chopped spinach, onion, garlic, green chilli. Press start
Water	4 cups			
Spinach (chopped)	1 cup			
Onion (chopped)	1/2			
Green chilli (chopped)	1			
Garlic (chopped)	1 tsp			
White Sauce	1/2 cup			
Salt & pepper powder	as per taste			
Expected total cooking time/16 min.				
			Beep 2	Step 3
			Wait for beep (Beeping 14 min. after start)	When beeps, add boiled & strained pasta. White sauce & salt & pepper powder & 1/4 cup water. Mix well & press start again. Serve pasta hot.

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 85

NN-CT644M

Tokri Chaat

Number of pcs: 6 pcs

Accessory



Recipe		Step 1	Beep	Step 2
Bread Slice	6 pcs	Trim the sides of bread slices. With the help of a rolling pin, roll out bread slice thinly. Take muffin tray with 6 molds. Place rolled out slices in each mould like a tokri, so that it takes the shape of the mold. Place muffin tray on high rack & keep inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 3 min. 30 sec. after start)	When beeps, take them out of the mould. Turnover them, making their base at the upward position. Press start again. Meanwhile, take all other ingredients in a bowl. Mix them together for filling. When done, fill the tokris with prepared filling. Garnish with coriander leaves & serve.
Onion Chopped	1 ½			
Tomato Chopped	1			
Capsicum Chopped	½			
Green Chilli Chopped	1			
Sweet Corns	2-3 Tbsp			
Boiled Potato (cut into pieces)	1			
Coriander leaves chopped	2 Tbsp			
Salt, Chaat Masala	as per taste			
Lemon	½			
Expected total cooking time/6 min. 30 sec.				

NN-CT654M Program 86

NN-CT644M

Curd Shorba

Accessory



Recipe		Step 1	Beep 1	Step 2
Onion (chopped)	½ no.	In a microwave safe bowl, take chopped onion, tomato, green chilli, ginger, jeera & all dry spices. Mix well. Add ¼ cup water & stir.	Wait for beep (Beeping 2 min. after start)	When beeps, add beaten curd & milk mixture. Stir & again press start.
Green chilli (chopped)	1			
Tomato (chopped)	½ no.	Select auto menu & press start.		
Ginger (chopped)	1 tsp			
Jeera	½ tsp	In another bowl take milk & maida. Beat well. Add beaten curd & again mix well.		
Salt, Red chilli powder	as per taste			
Haldi	¼ tsp			
Water	1 cup + ¼ cup			
Maida	1 Tbsp			
Low fat milk	¼ cup			
Low fat Curd (beaten)	2 cups			
Expected total cooking time/7 min.				
			Beep 2	Step 3
			Wait for beep (Beeping 4 min. after start)	When beeps, add 1 cup water & stir. Press start.
			Beep 3	Step 4
			Wait for beep (Beeping 5 min. 30 sec. after start)	When beeps, stir again & press start. Serve curd shorba warm.

[8] Zero Oil

NN-CT654M
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Urad Dal (Spl)
Water
Tomato (chop
Green chilli (c
Ginger-garlic
Jeera
Tomato Puree
Amchoor Pow
Salt, Red chill
Sour Curd (be
Expected total

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NN-CT644M

Tomato (chopp
Onion (chopper
Green chilli (ch
Garlic (finely ch
Fusilli (pasta)
Water
Frozen corns
Corn flour
Tomato Ketchu
Salt, pepper po
Expected total c

Auto Menu

Zero Oil Recipes (NN-CT654M Only)


NN-CT654M Program 87

NN-CT644M

Khatti Urad Dal

Accessory



Recipe				
Urad Dal (Split) Soaked	1 cup	Step 1	Beep 1	Step 2
Water	2 cups	In a microwave safe bowl take soaked urad dal & 2 cups water & ½ tsp haldi. Select auto menu & press start.	Wait for beep (Beeping 15 min. after start)	In another microwave safe bowl, take chopped tomato, green chilli, ginger-garlic paste, tomato puree & all dry spices. Mix well & add ½ cup water. Stir well & press start. Drain all excess water from boiled dal & keep aside. Beat curd & water together.
Tomato (chopped)	1 large			
Green chilli (chopped)	1 or 2			
Ginger-garlic paste	1 tsp			
Tomato Puree	½ tsp			
Anchoor Powder	1 Tbsp			
Salt, Red chilli powder	½ tsp			
Sour Curd (beaten)	as per taste			
	½ cup			
Expected total cooking time/20 min.				
			Beep 2	Step 3
			Wait for beep (Beeping 17 min. after start)	When beeps, add boiled & drained dal to tadka. Add beaten curd & mix very well & again press start. When done, serve dal hot with steamed rice.

NN-CT654M Program 88

NN-CT644M

Fusilli Corn Soup

Number of serves: 3 Serving

Accessory



Recipe		Step 1	Beep 1	Step 2
Tomato (chopped)	1	In a microwave safe glass bowl, take chopped onion, tomato, green chilli, garlic. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, stir & add fusilli pasta & 4 cups water. Add salt, stir & press start.
Onion (chopped)	½ no.			
Green chilli (chopped)	1			
Garlic (finely chopped)	½ tsp			
Fusilli (pasta)	½ cup			
Water	4 cups + ¼ cup			
Frozen corns	½ cup			
Corn flour	2 Tbsp		Beep 2	Step 3
Tomato Ketchup	1 Tbsp		Wait for beep (Beeping 12 min. after start)	When beeps, stir & add corns, corn flour dissolved in ¼ cup water, tomato ketchup & pepper powder. Mix well & press start.
Salt, pepper powder	as per taste		Beep 3	Step 4
Expected total cooking time/16 min.			Wait for beep (Beeping 14 min. after start)	When beeps, stir. When done, serve soup hot.

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 89
NN-CT644M _____

Haryali Kebabs
Number of pcs: 8 no.

Accessory



Recipe	Step 1	Beep	Step 2
Peas (boiled & coarsely grinded) 1 ½ cup Boiled potatoes 2 no. Bread slice 1 no. Onion (chopped) 3 Tbsp Green chilli (chopped) 2 no. Elaichi seeds ½ tsp Salt, red chilli, garam masala, jeera powder, black pepper powder as per taste	In a bowl, take all the ingredients & mix them well. Divide the mixture into 8-9 equal size & make round flat kebabs. Place kebabs on high rack. Keep inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover the kebabs & press start. When done, serve them hot with tomato ketchup.
Expected total cooking time/13 min.			

NN-CT654M Program 90
NN-CT644M _____

Roasted Chicken Legs
Number of serves: 4 Servings

Accessory



Recipe	Step 1	Beep 1	Step 2
Chicken leg pieces 4 pieces Tomato puree 1 Tbsp Cornflour 1 Tbsp Soy sauce ½ Tbsp Red Chilli sauce 1 Tbsp Ginger-garlic paste 1 tsp Salt, pepper powder as per taste	Clean, wash & wipe dry chicken legs. Make slits at some places. Mix all the ingredients except chicken legs in a bowl. To this marinade, add chicken legs & coat them well. Keep marinated in refrigerator for at least 30 min. to 1 hour. Place marinated chicken legs on high rack. Place inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover chicken legs & press start.
Expected total cooking time/16 min.			
		Beep 2	Step 3
		Wait for beep (Beeping 13 min. after start)	When beeps, turnover again & press start. Serve roasted chicken legs hot with mint chutney & onion rings.

[8] Zero Oil Recipes (NN-CT654M Only)

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Paneer (grated)
Boiled Potato
Green chilli
Onion (finely chopped)
Salt, red chilli
garam masala
Cornflour
Tomato ketchup
Expected total cooking time

NN-CT654M
NN-CT644M

Soya nugget (soaked & drained)
Potato (boiled & mashed)
Onion (chopped)
Green chilli (chopped)
Tomato ketchup
Roasted jeera
Salt, red chilli
Chaat masala
Coriander leaves
Wooden skewers
(soaked in water)
Expected total cooking time

Zero Oil Recipes (NN-CT654M Only)

NN-CT654M **Program 91**
 NN-CT644M _____

Paneer Cutlets

Number of pcs: 9 no.

Accessory



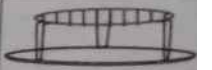
Recipe		Step 1	Beep	Step 2
Paneer (grated or mashed)	1 ½ cup	Take grated or mashed paneer & potato in a bowl. Add all other ingredients & spices. Mix & bind well. Divide the dough/mixture into 8-9 equal size portion & make flat round cutlets from them. Keep them on high rack. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover again press start. When done, serve paneer cutlets hot with sauce or mint chutney
Boiled Potato (mashed)	1			
Green chilli (chopped)	1 or 2			
Onion (finely chopped)	½ no.			
Salt, red chilli powder, garam masala	as per taste			
Cornflour	1 tsp			
Tomato ketchup	1 ½ tsp			
Expected total cooking time/12 min.				

NN-CT654M **Program 92**
 NN-CT644M _____

Nugget Lollipops

Number of pcs: 8-9 pcs

Accessory



Recipe		Step 1	Beep 1	Step 2
Soya nugget granules (soaked & drained)	1+ ½ cup	In a bowl take all the ingredients together (except wooden skewers) & mix very well. Divide the mixture into 8-9 equal portions. Flatten each portion on a wooden skewer. Place high rack inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 5 min. after start)	When beeps, turnover the lollipops & press start.
Potato (boiled & mashed)	1 no.			
Onion (chopped)	½ no.			
Green chilli (chopped)	1 or 2			
Tomato ketchup	1 Tbsp			
Roasted jeera powder	¼ tsp			
Salt, red chilli powder	as per taste			
Chaat masala	½ tsp			
Coriander leaves (chopped)	2 Tbsp			
Wooden skewers (soaked in water for an hour)	as required			
Expected total cooking time/12 min.			Beep 2	Step 3
			Wait for beep (Beeping 9 min. after start)	When beeps, turnover again & press start. When done, serve nugget lollipops hot with shredded salad & curd dip.

Auto Menu

Zero Oil Recipes (NN-CT654M Only)

Program 91
NN-CT654M
NN-CT644M

Paneer Cutlets
Number of pcs: 9 no.

Accessory

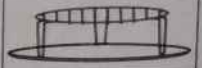


Recipe		Step 1	Beep	Step 2
Paneer (grated or mashed)	1 ½ cup	Take grated or mashed paneer & potato in a bowl. Add all other ingredients & spices. Mix & bind well. Divide the dough/mixture into 8-9 equal size portion & make flat round cutlets from them. Keep them on high rack. Select auto menu & press start.	Wait for beep (Beeping 8 min. after start)	When beeps, turnover & again press start. When done, serve paneer cutlets hot with sauce or mint chutney.
Boiled Potato (mashed)	1			
Green chilli (chopped)	1 or 2			
Onion (finely chopped)	½ no.			
Salt, red chilli powder,	as per taste			
garam masala	1 tsp			
Cornflour	1 ½ tsp			
Tomato ketchup				
Expected total cooking time/12 min.				

Program 92
NN-CT654M
NN-CT644M

Nugget Lollipops
Number of pcs: 8-9 pcs

Accessory



Recipe		Step 1	Beep 1	Step 2
Soya nugget granules (soaked & drained)	1+ ½ cup	In a bowl take all the ingredients together (except wooden skewers) & mix very well. Divide the mixture into 8-9 equal portions. Flatten each portion on a wooden skewer. Place high rack inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 5 min. after start)	When beeps, turnover the lollipops & press start.
Potato (boiled & mashed)	1 no.			
Onion (chopped)	½ no.			
Green chilli (chopped)	1 or 2			
Tomato ketchup	1 Tbsp			
Roasted jeera powder	¼ tsp			
Salt, red chilli powder	as per taste			
Chaat masala	½ tsp			
Coriander leaves (chopped)	2 Tbsp			
Wooden skewers (soaked in water for an hour)	as required			
Expected total cooking time/12 min.				
			Beep 2	Step 3
			Wait for beep (Beeping 9 min. after start)	When beeps, turnover again & press start. When done, serve nugget lollipops hot with shredded salad & curd dip.

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 93

NN-CT644M

Spicy Vegetable Satay in Chilli Sauce

Accessory



Recipe	Step 1	Beep	Step 2
Cauliflower florets 5-6 pcs Mushrooms (each cut into 4) 3-4 pcs Onion (cut into 4 & seperated) 1 Tomato (deseeded & cut into cubes) 1 Capsicum (deseeded & cut into cubes) 1 Red chilli sauce 1 Tbsp Soya sauce 1/2 Tbsp Sugar 1/2 tsp Salt, pepper powder as per taste Wooden skewers as required (soaked in water for an hour) Cornflour 1 tsp Expected total cooking time/10 min.	In a microwave safe glass bowl, take cut mushrooms & cauliflower florets. Sprinkle some water & cover. Microwave them at P100 power for 3-4 minutes. Take steamed vegetables, onions, capsicum & tomatoes in a bowl. Add soya sauce, chilli sauce, salt, sugar & pepper powder & cornflour. Mix well & coat all vegetables with the marinade. One by one, arrange all the vegetables on skewers, layering them in sequence. Keep the vegetable skewers on high rack. Keep inside microwave. Select auto menu & press start.	Wait for beep (Beeping 6 min. after start)	When beeps, turnover & again press start. Serve vegetable satay hot.

[8] Zer

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Bread s
Cottage
Moong s
Capsicu
Hung cu
Green c
(deseed
Celery (c
Salt & p

Expecte

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Khajur (c

Imli pulp
Water
Red chill
roasted j
Salt
Sugar/ja

Expecte

Auto Menu

Zero Oil Recipes (NN-CT654M Only)

Accessory



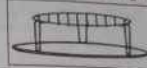
Step 2

When beeps, turnover
press start.
Vegetable satay

Program 94
NN-CT654M
NN-CT644M

Cottage Cheese & Celery Canapes
Number of serves: 3 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Bread slices 3 no. Cottage cheese (paneer) 3 Tbsp Green sprouts 3 Tbsp Capsicum (finely chopped) 3 Tbsp Hung curd 2 Tbsp Green chillies 1 tsp Deseeded & finely chopped 2 Tbsp Celery (chopped) as per taste Salt & pepper as per taste Expected total cooking time/5 min.	Take hung curd, chopped cottage cheese, capsicum, green chilli, celery, bean sprouts & salt & pepper in a bowl. Mix well & keep aside. Trim the side of bread slices with a knife. Cut each slice into 4 pieces/ small squares. Place cut bread slices on high rack. Place inside microwave oven. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, turnover bread pieces & again press start. When done, apply 1 tsp of hung curd mixture on each bread piece. Serve them immediately.

Program 95
NN-CT654M
NN-CT644M

Imli Khajur ki Chutney

Accessory



Recipe	Step 1	Beep 1	Step 2
Khajur (dates) deseeded & chopped 1 cup Imli pulp 4 Tbsp Water 1 cup Red chilli powder, 1/2 tsp each Roasted jeera powder as per taste Sugar/jaggary 1/2 cup Expected total cooking time/8 min.	Take chopped khajur/ dates, imli pulp & water in a microwave safe glass bowl. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, stir & add salt, red chilli powder & jeera powder. Press start.
		Beep 2	Step 3
		Wait for beep (Beeping 5 min. after start)	When beeps, grind it to get a paste. Add sugar/jaggary. Mix well & press start again.
		Beep 3	Step 4
		Wait for beep (Beeping 6 min. 30 sec. after start)	When beeps, stir. Allow to cool completely before storing in an air tight container.

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 96

NN-CT644M

Tamatar ki Chutney

Accessory

Recipe	Step 1	Beep	Step 2
Tomatoes (ripe & red) - large size 4 pcs Imli pulp 2 Tbsp Sugar/ jaggary 3 Tbsp Salt as per taste Red chilli powder ½ tsp Garam masala/ Jeera powder ¼ tsp Expected total cooking time/3 min.	Wash tomatoes & pierce them with a fork at some places. Keep them in a microwave safe bowl & microwave for 2 to 3 minutes at P100 power. When tomatoes are blanched wash them with cold water & remove peel. Chop them roughly. Take chopped tomatoes in a microwave safe bowl & add all the ingredients. Mix well. Select auto menu & press start.	Wait for beep (Beeping 1 min. 30 sec. after start)	When beeps, stir well & press start. Allow to cool & serve tomato chutney with snacks.

NN-CT654M Program 97

NN-CT644M

Aam Panna

Accessory

Recipe	Step 1	Beep	Step 2
Raw Mango 3 Pudina leaves (Fresh) 1 bunch Powdered sugar 1 Tbsp Roasted jeera powder ¼ tsp Black salt ¼ tsp Lemon ½ Water as required Expected total cooking time/2 min.	Wash & peel raw mangoes. Cut them into pieces. Wash pudina leaves also. Take raw mango pieces, pudina leaves in a mixer & puree it. Take pureed mixture in a microwave safe glass bowl. Select auto menu & press start.	Wait for beep (Beeping 1 min. after start)	When beeps, stir & again press start. Allow to cool slightly. Take 2 Tbsp of this mixture in a glass. Add powdered sugar, roasted jeera powder, black salt & lemon. Pour water & stir well. Serve aam panna chilled.

[8] Zero Oil R

NN-CT654M

NN-CT644M

Potato (cut into pi
Curd (beaten)
Salt, red chilli pow
turmeric, garam m
Coriander leaves
Expected total coo

NN-CT654M P

NN-CT644M

Brinjal (small varie
Curd (beaten)
Curry Leaves
Chopped ginger
Mustard seeds
Salt
Expected total coo

Auto Menu

(s) Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 98
NN-CT644M

Dahi Aloo

Accessory

Recipe	Step 1	Beep 1	Step 2
Potato (cut into pieces) 4-5 medium size Curd (beaten) 1 cup Salt, red chilli powder, turmeric, garam masala as per taste Coriander leaves (Chopped) for garnish Expected total cooking time/8 min.	Take cut potatoes in a microwave safe bowl. Sprinkle some water (¼ cup). Cover with a lid. Select auto menu & press start.	Wait for beep (Beeping 4 min. after start)	When beeps, add beaten curd & all the spices, mix well & cover. Press start.
		Beep 2	Step 3
		Wait for beep (Beeping 6 min. after start)	When beeps, stir & cover. Again press start. Garnish with fresh coriander leaves & serve hot.

NN-CT654M Program 99
NN-CT644M

Dahi Baigan

Accessory

Recipe	Step 1	Beep 1	Step 2
Brinjal (small variety - cut in pieces) 4 to 5 Curd (beaten) 1 cup Curry Leaves 6 to 8 Chopped ginger 1 tsp Mustard seeds ¼ tsp Salt as per taste Expected total cooking time/4 min.	In a microwave safe bowl, take baigan cut into pieces. Sprinkle some water & cover with a lid. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, add beaten curd, chopped ginger, curry leaves, mustard seeds, & salt. Mix well. Do not cover. Press start again.
		Beep 2	Step 3
		Wait for beep (Beeping 3 min. after start)	When beeps, stir well & press start. Serve them hot.

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 100

NN-CT644M

Palak Paneer

Accessory

Recipe	Step 1	Beep 1	Step 2
Palak (Spinach) ½ kg Paneer (cut into cubes) 150 g Onion (chopped) ½ Tomato (chopped) 1 Ginger-Garlic paste 1 tsp Water ½ cup + ¼ cup Salt, red chilli powder, garam masala, dhania powder as per taste Expected total cooking time/9 min.	Take palak leaves in a microwave safe bowl with ½ cup water. Cover with a lid. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, puree blanched palak in a blender & keep aside. Add all other ingredients to a microwave safe bowl, except paneer & mix well. Keep inside microwave & press start.
		Beep 2	Step 3
		Wait for beep (Beeping 6 min. after start)	When beeps, add pureed palak & paneer cubes & ¼ cup water. Stir well & press start again.
		Beep 3	Step 4
		Wait for beep (Beeping 7 min. 30 sec. after start)	When beeps, stir again. Serve palak paneer hot with chapati.

NN-CT654M Program 101

NN-CT644M

Stuffed Capsicum

Number of serves: 6 Serving

Accessory

Recipe	Step 1	Beep	Step 2
Capsicum (medium size) 6 no. Boiled potato (medium size) 4 no. Onion (chopped) 1 no. Green chilli (chopped) 2 Coriander leaves (chopped) 2 Tbsp Salt, red chilli powder, garam masala as per taste Expected total cooking time/13 min.	Wash & wipe dry capsicum. Hollow them from top & remove seeds, making space for filling. In a bowl, take boiled potatoes & mash them. Add chopped onion, green chillies, coriander leaves & all dry spices. Mix them well & fill each capsicum (hollowed) with potato mixture. Keep stuffed capsicum on high rack. Select auto menu & press start.	Wait for beep (Beeping 9 min. after start)	When beeps, turnover & press start. When done, serve hot.

[8] Zero Oil R

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NN-CT644M

Baigan (small var)
 Onion (chopped)
 Tomato puree
 Water
 Kalonji, saunf, me

Salt, Red chilli po
 Garam masala, D

Expected total coo

NN-CT654M P

NN-CT644M

Rice
 Green Peas
 Capsicum (cut into
 Potato (cut into pie
 Onion (sliced)
 Salt, Red chilli pow
 Garam masala
 Water
 Chhoti elaichi
 Badi elaichi
 For Green Paste
 Green Chilli (cho
 Fresh mint leaves
 Onion (cut into pi
 Coriander leaves
 Salt

Expected total cook

Auto Menu

(8) Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 102

Achaari Baigan

NN-CT644M

Accessory

Recipe	Step 1	Beep 1	Step 2
Baigan (small variety) 250 g Onion (chopped) 1 Tomato puree 4 Tbsp Water ½ cup Kalonji, saunf, methidana, jeera ¼ tsp each Salt, Red chilli powder, Haldi, Garam masala, Dhania powder as per taste	In a microwave safe bowl, take chopped onion, tomato puree, all dry spices & whole spices. Add ¼ cup water & stir. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, stir & add cut baigan (stems removed, cut into small pieces). Add ¼ cup water & cover with a lid. Keep inside microwave & press start.
Expected total cooking time/11 min.		Beep 2	Step 3
		Wait for beep (Beeping 8 min. after start)	When beeps, stir & again press start. (Add more water if it seems dry at this stage). When done, serve achaari baigan hot with chapati.

NN-CT654M Program 103

Hara Bhara Subz pulao

NN-CT644M

Accessory

Recipe	Step 1	Beep	Step 2
Rice 2 cups Green Peas ½ cup Capsicum (cut into pieces) ½ cup Potato (cut into pieces) 1 Onion (sliced) 1 Salt, Red chilli powder, Garam masala as per taste Water 4 cups Onnoti elaichi 2 Badi elaichi 1 For Green Paste Green Chilli (chopped) 2 Fresh mint leaves ½ cup Onion (cut into pieces) 1 Coriander leaves ¼ cup Salt ½ tsp	Grind all the ingredients of paste together & keep aside. In a microwave safe bowl, take rice, cut vegetables, whole spices & salt, red chilli powder & garam masala. Mix well. Select auto menu & press start.	Wait for beep (Beeping 15 min. after start)	When beeps, fluff up rice with a fork. Add green paste, mix well with rice. Keep inside microwave & press start. Serve pulao with curd/ rice.
Expected total cooking time/18 min.			

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 104

NN-CT644M

Aloo Matar Korma

Accessory

Recipe	Step 1	Beep 1	Step 2
Boiled potato (cut into pieces) 3-4 medium size	In a microwave safe bowl take chopped onion, tomato, tomato puree, jeera & all dry spice & stir. Select auto menu & press start.	Wait for beep (Beeping 1 min. 30 sec. after start)	When beeps, add boiled & cut potatoes, peas & water. Mix well & press start.
Green peas 1 cup			
Onion (chopped) 1/2		Beep 2	Step 3
Tomato (chopped) 1			
Jeera 1/2 tsp		Wait for beep (Beeping 4 min. after start)	When beeps, add betaen curd & stir again & press start. When done, garnish with fresh coriander leaves & serve hot.
Tomato puree 2 Tbsp			
Curd (beaten) 3 Tbsp			
Water 3/4 cup			
Salt, red chilli powder, garam masala, dhania powder, haldi as per taste			
Expected total cooking time/5 min. 30 sec.			

NN-CT654M Program 105

NN-CT644M

Palak & Chana Pulao

Accessory

Recipe		Step 1	Beep 1	Step 2
Rice	1 cup	In a microwave safe bowl take rice, water, whole pepper corns, badi elaich & ½ tsp salt. Select auto menu & press start.	Wait for beep (Beeping 10 min. after start)	When beeps, take out rice & keep aside covered. In another microwave safe bowl, take sliced onion, chopped palak leaves, green chillies, boiled chana & all other spices. Mix well & press start.
Water	2 cup			
Badi elaichi	1			
Whole pepper corns	½ tsp			
Palak leaves (chopped)	1 cup			
White chana (soaked overnight & boiled)	1 cup			
Green chilli (chopped)	2			
Onion (sliced)	1			
Salt, red chilli powder, garam masala	as per taste		Beep 2	
Fresh coriander leaves	1 Tbsp		Wait for beep (Beeping 13 min. after start)	When beeps, add cooked rice & mix well. Sprinkle some water & cover with a lid. Press start. When done, sprinkle fresh chopped coriander & serve palak & chana pulao hot with plain curd.
Expected total cooking time/15 min.				

Auto Menu

[6] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 106
NN-CT644M

Chana Masala

Accessory



Recipe	Step 1	Beep 1	Step 2
Boiled white chana 2 cups Tomato (chopped) 2 no. Onion (chopped) 1 no. Green chilli (chopped) 2 no. Ginger-garlic paste 1 Tbsp Tomato Puree 2 Tbsp Roasted jeera powder 1/4 tsp Salt, red chilli powder, garam masala, dhania powder, haldi as per taste Expected total cooking time/12 min.	In a microwave safe bowl, take chopped onion, tomato, green chilli ginger- garlic paste. Mix well. Select auto menu & press start.	Wait for beep (Beeping 4 min. after start)	When beeps, puree this mixture. Take out the puree in the same bowl. Add tomato puree, jeera powder & all the spices. Add 1/2 cup water & boiled chana. Mix well & press start.
		Beep 2	Step 3
		Wait for beep (Beeping 7 min. after start)	When beeps, stir & mash chana a little with the back of laddle. Press start again. When done, sprinkle fresh coriander on top & serve hot with rice or chapati.

Auto Menu

[8] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 107
NN-CT644M

Shabnam Curry

Accessory

Recipe		Step 1	Beep 1	Step 2
Mushrooms (cut into pieces)	100 g	In a microwave safe bowl take chopped onion, tomato, laung, elaichi seeds, kalonji, methidana & all the spices & mix well. Select auto menu & press start.	Wait for beep (Beeping 2 min. after start)	When beeps, stir & add tomato puree, ginger-garlic paste & ¼ cup water. Stir again & press start.
Frozen peas	½ cup			
Corn kernels	¼ cup			
Onion (Finely chopped)	1			
Tomato (Finely chopped)	1			
Red chilli powder,				
garam masala	½ tsp each			
Cloves, elaichi seeds	½ tsp each			
Water	½ cup			
Kalonji, Methi dana	¼ tsp each			
Tomato Puree	4 Tbsp			
Curd (blended)	¾ cup			
Cornflour	1 tsp			
Kasoori methi	1 tsp			
Salt	as per taste			
Ginger-garlic paste	1 tsp			
Expected total cooking time/11 min.				Beep 2
			Wait for beep (Beeping 5 min. after start)	When beeps, take out the ready masala & keep aside. In another microwave safe bowl, take cut mushrooms, peas & corns. Add ¼ cup water. Cover with a lid & press start.
			Beep 3	Step 4
			Wait for beep (Beeping 9 min. after start)	When beeps, add cooked vegetables to the ready masala, add beaten curd (mix with cornflour). Adjust seasoning & stir well. Press start. When done, garnish with fresh coriander & serve hor with rice/ chapati.

NN-CT654M Program 108
NN-CT644M

Apple Jam

Accessory

Recipe		Step 1	Beep	Step 2
Apples (peeled & grated)	3 no. large	Take grated apples in a microwave safe glass bowl. Add sugar & stir. Select auto menu & press start.	Wait for beep (Beeping 5 min. after start)	When beeps, add lemon juice & stir well. Again press start. When done, allow to cool completely & store in an air-tight container.
Sugar	5 Tbsp			
Lemon juice	1-2 tsp			
Expected total cooking time/10 min.				

Auto Menu

[s] Zero Oil Recipes (NN-CT654M Only)

NN-CT654M Program 109

NN-CT644M

Kalakand

Accessory

Recipe	Step 1	Beep	Step 2
Paneer (grated) or Fresh Chhenna Milk maid 2 cups Milk Powder ½ cup Cornflour 4-5 Tbsp Elaichi Powder 1 tsp Almonds/ Pista (chopped) ½ tsp for garnish- as required	Take grated paneer or chhenna in a microwave safe bowl. Add cornflour, milkmaid, milk powder. Mix well. Select auto menu & press start.	Wait for beep (Beeping 4 min. after start)	When beeps, stir & add elaichi powder. Stir again & press start. Set in a greased square dish & sprinkle chopped almond/pista on top & allow to cool completely. Cut in square pieces & serve chilled.
Expected total cooking time/6 min.			

NN-CT654M Program 110

NN-CT644M

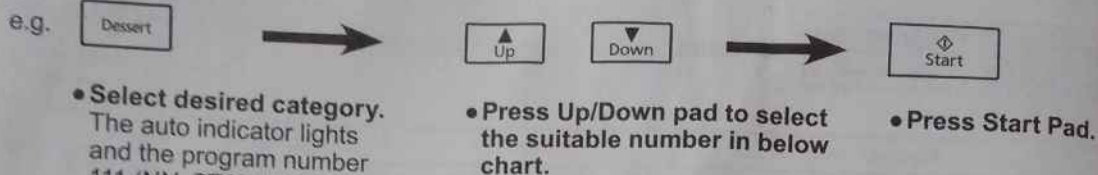
Sabudana Kheer

Accessory

Recipe	Step 1	Beep 1	Step 2
Milk (Toned) 500 ml Sabudana (soaked in water for 1 hour) ½ cup Milk maid ¼ cup Sugar 3 Tbsp Elaichi Powder ½ tsp Almonds/Cashewnuts (chopped) 2 Tbsp	Wash & soak sabudana in water for at least 1 hour. Drain all water & keep aside. Take milk in a large microwave safe glass bowl. Select auto menu & press start.	Wait for beep (Beeping 3 min. after start)	When beeps, add soaked sabudana & stir. Press start.
Expected total cooking time/9 min.		Beep 2	Step 3
		Wait for beep (Beeping 5 min. after start)	When beeps, stir & press start again.
		Beep 3	Step 4
		Wait for beep (Beeping 7 min. after start)	When beeps, add sugar, milkmaid, elaichi powder & chopped nuts & mix well. Press start. Give standing time of 5 minutes. Serve hot or cold.

Auto Menu

[9] Dessert



NN-CT654M Program 111
NN-CT644M Program 81

Sooji Halwa
Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Lightly roasted sooji/rawa ½ cup Sugar ¾ cup Ghee 2 ½ Tbsp Water 1 ½ cups Cardamom powder ½ tsp Orange red food colour little, optional Fried cashew nuts and raisins to garnish Expected total cooking time/8 min.	Place all the ingredients except cashew nuts and raisins in a microwave safe 20-22 cm round dish. Mix well and place in MWO without cover. Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, stir very well and press start. When done, keep covered for 8-10 min. Mix in the cashew nuts and raisins. Serve warm or at room temperature.

NN-CT654M Program 112
NN-CT644M Program 82

Carrot Halwa
Number of serves: 4-6 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Carrot, preferably pink 500 g Sugar ½ cup Sweet khova 200 g, crumbled Ghee 4 Tbsp Cardamom powder ½ tsp Nuts and raisins to garnish Expected total cooking time/15 min.	Peel and grate the carrots. Place in a wide MW safe dish. (22-25 cm) If using orange variety of carrots, sprinkle with 1 Tbsp of water. Cover with a lid. Keep in MWO. Select the auto menu and press start.	Wait for beep (Beeping 6 min. after start)	After the beep, add sugar, khova and ghee. Mix well and spread evenly in the dish. Return to MWO (do not cover). Press start. When done, leave without disturbing for 10 min. Stir in the cardamom powder and garnish with nuts and raisins. Serve warm or cold.

Auto Menu

[9] Dessert

NN-CT654M Program 113

NN-CT644M Program 83

Rice Kheer

Number of serves: 3-4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Basmati rice	3 Tbsp	Wash the rice and soak in water for 30 min., Drain and place in a MW safe casserole (capacity not less than 1 ½ L) add milk (at room temperature). Do not cover. Place in MWO and press start.	Wait for beep (Beeping 7 min. after start)	After the beep, stir well and press start. When done, add condensed milk, cardamom powder, nuts and raisins. If the kheer is too thick, add some milk to adjust the thickness. Serve hot or cold.
Milk	650 ml			
Condensed Milk	½ tin			
Cardamom powder	½ tsp			
Cashew nuts, almonds and raisins to garnish				
Expected total cooking time/27 min.				

NN-CT654M Program 114

NN-CT644M Program 84

Sweet Custard

Number of serves: 4 Servings

Accessory



Recipe		Step 1	Beep	Step 2
Custard powder*	1 ½ Tbsp	Mix custard powder with ¼ cup of milk. Pour remaining milk in a MW safe casserole. (Minimum capacity 1 ½ L) keep it in MWO. (Do not cover) Select the auto menu and press start.	Wait for beep (Beeping 4 min. after start)	After the beep, add the custard powder and mix very well. Return to the MWO and press start. When done, add the sugar, mix well and keep covered till cold. Chill in refrigerator. Serve with fruit salad or other desserts as needed.
Milk	500 ml			
Sugar/powder sugar	3 Tbsp or to taste			
* Choose flavour of your choice				
Expected total cooking time/9 min.				

Auto Menu

[9] Dessert

NN-CT654M	Program 115
NN-CT644M	Program 85

Besan Laddoo

Number of yield: yield 15 laddoos

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe	Step 1	Beep	Step 2
Besan 100 g Wheat flour 100 g Powdered sugar 200 g Ghee 100 g (melted and cooled) Nutmeg powder ¼ tsp Roasted cashew nuts 2 Tbsp, very finely chopped Expected total cooking time/25 min.	Mix besan with wheat flour. Spread evenly on the crispy plate. Place on low rack in the MWO. Select the auto menu and press start.	Wait for beep (Beeping 14 min. after start)	After the beep, stir well and spread evenly. Press start. When done, cool it completely. Add rest of the ingredients and knead to form dough. Divide into 15 parts and shape into laddoos.

NN-CT654M	Program 116
NN-CT644M	Program 86

Kesar Bhath

Number of serves: 6-8 Servings

Accessory



Recipe	Step 1	Beep	Step 2
Basmati rice 1 cup Water 1 ½ cups Milk 1 ½ cups Sugar 1 ¼ - 1 ½ cups Water 1 cup Saffron ¾ tsp Ghee ½ cup Raisins 3 Tbsp Expected total cooking time/40 min.	Wash the rice, drain and soak in 1 ½ cups water and 1 ½ cups milk for 15 min. Mix the sugar with 1 cup of water. Soak saffron in 1 tsp of hot milk and crush. Place the rice with the soaking water and milk in a MW safe 2 L casserole. Keep it in MWO. Select the auto menu and press start.	Wait for beep (Beeping 25 min. after start)	After the beep add the sugar solution, ghee and raisins. Mix well and return to MWO. Press start. When done, keep covered for 10 min. Add the saffron and mix well. Serve warm.

Auto Menu

[9] Dessert

NN-CT654M Program 117

Semiya Kheer

NN-CT644M Program 87

Number of serves: 4-6 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Milk 750 ml</p> <p>Roasted semiya*1 ½ cup</p> <p>Sugar ½ cup or to taste</p> <p>Cardamom powder ½ tsp</p> <p>Fried cashew nuts and raisins to taste</p> <p>*1 Use semiya which is marked "Roasted" or "Toasted"</p> <p>Expected total cooking time/20 min.</p>	<p>Pour the milk in a MW safe casserole. (Capacity not less than 2 L). Place in MWO (do not cover). Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 10 min. after start)</p>	<p>After the beep, add semiya, mix very well and press start. When done, add sugar and cardamom powder. Mix well and garnish with nuts and raisins.</p>

NN-CT654M Program 118

Carrot Kheer

NN-CT644M Program 88

Number of serves: 4-6 Servings

Accessory



Recipe	Step 1
<p>Carrot 150 g</p> <p>Milk 500 ml</p> <p>Condensed milk 4 Tbsp</p> <p>Sugar to taste if needed</p> <p>Badam milk masala 2 tsp</p> <p>Charoli seeds 2 Tbsp</p> <p>Expected total cooking time/14 min.</p>	<p>Peel and grate the carrots. Place in a MW safe Casserole. (minimum capacity 1 ½ L) Cover and keep in MWO. Select the auto menu and press start. When done, cool and blend till smooth, using some of the milk. Add remaining milk, condensed milk and badam milk masala. Add charoli. Serve chilled.</p>

NN-CT654M Program 119

Qubani Ka Meeta

NN-CT644M Program 89

Number of serves: 6 Servings

Accessory



Recipe	Step 1	Beep	Step 2
<p>Dried Apricots 200 g</p> <p>Sugar ½ cup</p> <p>Blanched and sliced almonds few</p> <p>Fresh cream to serve</p> <p>Expected total cooking time/10 min.</p>	<p>Soak the apricots in 2 cups of water for 4-5 hours. Remove the seeds from apricots and return the fruit to the soaking liquid. Pour it in a 22 cm MW safe round dish. Cover with a lid and keep in the MWO. Select the auto menu and press start.</p>	<p>Wait for beep (Beeping 5 min. after start)</p>	<p>After the beep, add the sugar, mix well and return to the MWO (Do not cover) When done, cool and chill in refrigerator. Serve with fresh cream, topped with almond slices.</p>

Auto Menu

[9] Dessert

NN-CT654M Program 120

Doodhi Halwa

NN-CT644M Program 90

Number of serves: 4 Servings

Accessory

Recipe	Step 1	Beep	Step 2
Doodhi/Lauki 500 g, peeled and grated	Place the doodhi in a wide MW safe dish.	Wait for beep	After the beep, add sugar and ghee. Mix well. Return to MWO.
Sugar 150 g	Cover with a lid. Place in MWO. Select the auto menu and press start.	(Beeping 10 min. after start)	Do not cover. Press start. When done, cover and let stand for 10 min. Stir in the cardamom powder. Serve warm or cold.
Ghee 3 Tbsp			
Cardamom powder ½ tsp			
Expected total cooking time/22 min.			

NN-CT654M Program 121

Prashaad Halwa

NN-CT644M Program 91

Accessory

Recipe	Step 1	Beep	Step 2
Rawa ½ cup, lightly roasted	Place the rawa in a MW safe casserole (Minimum capacity 1 ½ L).	Wait for beep	After the beep, stir the mixture very well and return to MWO.
Sugar ½ cup	Add sugar, ghee and milk.	(Beeping 4 min. after start)	Press start. When done, keep covered for 5 min. Mix in the bananas.
Ghee ¼ cup	Mix very well. Keep in MWO. Select the auto menu and press start.		
Milk 1 ½ cups			
Ripe banana* ½ cup, minced			
* Slightly over ripe banana is good in this recipe. Chop it very finely so that it is almost mashed.			
Expected total cooking time/13 min.			

[10] Cake

e.g. Cake/Cookies

• Select

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NN-CT654M

NN-CT644M

Melted butter

Cocoa

Maida

Baking powder

Powdered/cake

Chopped walnuts

Eggs

Vanilla essence

Expected total

NN-CT654M

NN-CT644M

Maida

Powdered/cake

Baking soda

Cocoa

Oil

White vinegar

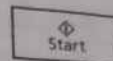
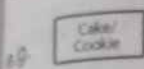
Milk

Vanilla essence

Expected total

Auto Menu

[10] Cake/Cookie



- **Select desired category.**
The auto indicator lights and the program number 122 (NN-CT654M)/92 (NN-CT644M) appears in the display.

- **Press Up/Down pad to select the suitable number in below chart.**

- **Press Start Pad.**

NN-CT654M Program 122

NN-CT644M Program 92

Brownies

Number of pieces: 12 pieces

Accessory



Recipe		Step 1
Melted butter	½ cup	Line the base of a MW safe 20 cm square dish with butter paper. Grease the paper and the sides of the dish. Mix cocoa with hot melted butter and leave aside to cool. Mix Maida with baking powder sugar and ½ the walnuts. Beat the eggs with vanilla essence and mix with the butter and cocoa. Add this mixture to the Maida and mix till combined. Pour in the prepared dish. Sprinkle remaining walnuts on top. Place the dish in the MWO. Select the auto menu and press start. When done, let it stand for 5 min. Leave the dish and to be cool completely. Turn out on a plate and cut into pieces.
Cocoa	3 Tbsp	
Maida	¾ cup	
Baking powder	½ tsp	
Powdered/castor sugar	1 cup	
Chopped walnuts	4 Tbsp	
Eggs	2	
Vanilla essence	½ tsp	
Expected total cooking time/6 min.		

NN-CT654M Program 123

NN-CT644M Program 93

Eggless Chocolate Cake

Number of pieces: 8-10 pieces

Accessory



Recipe		Step 1
Maida	1 ½ cups	Line the base of a 20-22 cm MW safe round dish with butter paper and grease the paper and the sides of the dish. Mix Maida, sugar, soda and cocoa together. Combine oil with vinegar, milk and vanilla essence. Add it to the Maida sugar mixture and mix till smooth. Pour in the dish. Keep the dish in MWO. Select the auto menu and press start. When done let it stand for 5 min. Leave the dish and to be cool completely. Turn out on a plate and serve cut into pieces. (The cake may be sprinkled with icing sugar after cooling, if desired.)
Powdered/castor sugar	1 cup	
Baking soda	1 tsp	
Cocoa	3 Tbsp	
Oil	5 Tbsp	
White vinegar	1 Tbsp	
Milk	1 cup	
Vanilla essence	1 tsp	
Expected total cooking time/5 min.		

Auto Menu

[10] Cake/Cookie

NN-CT654M Program 124

NN-CT644M Program 94

Orange Cake (with cinnamon on top)

Number of pieces: 8-10 pieces

Accessory



Recipe		Step 1
Maida	1 cup	<p>Grease a MW safe 20-22 cm cake dish and line the base with greased butter paper. Mix Maida with baking powder. Beat butter till soft. Add sugar, eggs and orange rind and beat till very smooth and light. Add Maida alternately with orange juice and mix lightly.</p> <p>Pour the mixture into the prepared dish. Mix the sugar for topping with cinnamon and sprinkle on top. Place in MWO. Select the auto menu and press start. When done, leave without disturbing for 10 min. (The edges of the cake may look slightly moist but will dry up during the standing time.) Leave the dish and to be cool completely. Turn out on a plate and serve cut into pieces.</p>
Baking powder	1 tsp	
Butter	¼ cup	
Powdered Sugar	¾ cup	
Eggs	2	
Orange rind	2 tsp	
Orange juice (no added sugar)	100 ml	
Topping		
Powdered sugar	2 Tbsp	
Cinnamon powder	2 tsp	
Expected total cooking time/7 min.		

NN-CT654M Program 125

NN-CT644M Program 95

Butter Cake

Number of pieces: 8-10 pieces

Accessory



Recipe		Step 1	Beep	Step 2
Maida	1 ½ cups	Grease a 20-22 cm round cake tin and line it with butter paper. Grease the paper. Mix Maida with baking powder and salt. Beat sugar and butter till fluffy. Add eggs one by one, beating well after each addition. Beat in the essence. Fold in the Maida and milk. Pour the mixture in the tin. Select Auto Menu & then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the tin on low rack in MWO and press start. When done, turn out the cake after 10 min. Cool completely before cutting into pieces. Note: If the cake browns before cooking time, place a piece of aluminium foil on top of the tin and press start.
Baking powder	1 ½ tsp			
Salt	¼ tsp			
Powdered sugar	¾ cup			
Butter	¾ cup			
Eggs	3			
Vanilla essence	1 tsp			
Milk	2 Tbsp			
Expected total cooking time/35 min. (Excluding preheat time)				

[10] Cake

NN-CT65

NN-CT64

Maida
Raisins
Baking powder
Butter
Brown sugar
Egg
Vanilla essence
Cinnamon
Curd

Expected
(Excluding)

NN-CT65

NN-CT64

Maida
Baking powder
Salt
Dry fruits
Butter
Powdered
Eggs
Orange essence
Milk

Expected
(Excluding)

Auto Menu

[10] Cake/Cookie

NN-CT654M Program 126
NN-CT644M Program 96

Raisin Muffins
Number of pieces: 6 pieces

Accessory

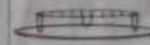


Recipe	Step 1	Beep	Step 2
Maida 1 cup Raisins ¼ cup Baking powder 1 tsp Butter ¼ cup Brown sugar ½ cup Egg 1 Vanilla essence ½ tsp Cinnamon powder 1 tsp Curd ¼ cup, beaten till smooth Expected total cooking time/18 min. (Excluding preheat time)	Grease 6 large muffin cups with butter. Mix Maida with baking powder and stir in the raisins. Beat butter, sugar and egg together till light. Beat in vanilla essence and cinnamon powder. Gently mix in the Maida mixture alternately with curds. Pour the butter in the prepared cups. Select Auto Menu & then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the cups on the low rack in MWO and press start. When the muffins are golden brown on top, cover lightly with foil. Press start. When done, cool the muffins for 10 minutes. Turn out the muffins from cups and serve warm or cool completely and store in container.

NN-CT654M Program 127
NN-CT644M Program 97

Fruit Cake

Accessory



Recipe	Step 1	Beep	Step 2
Maida 2 cups Baking powder 2 tsp Salt ¼ tsp Dry fruits and nuts 1 cup, chopped Butter ½ cup Powdered sugar ½ cup Eggs 2 Orange essence 1 tsp Milk ½ cup (80 ml) Expected total cooking time/40 min. (Excluding preheat time)	Grease a 22 cm cake tin and line the base with butter paper. Grease the paper. Mix Maida with baking powder and salt. Add the fruits and mix well. Beat butter, sugar and eggs together till light and fluffy. Add the essence. Gently mix in the Maida alternately with milk. Pour the mixture in the prepared tin. Press mixture. Select Auto Menu & then press start. (The oven will preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, keep the tin in MWO on the low rack and press start. When the top of the cake is golden brown, cover the tin lightly with aluminium foil. Press start. When done, cool the cake on a rack for 10 min. Turn it out of the tin and cool completely before slicing and serving.

Auto Menu

[10] Cake/Cookie

NN-CT654M Program 128

NN-CT644M Program 98

Coconut Cake

Accessory



Recipe		Step 1	Beep	Step 2
Milk	250 ml	Grease a 22 cm cake tin. Line the base with butter paper and grease the paper. Boil the milk. Add sugar, stir till dissolved. Add butter and rawa. Mix well and leave aside to cool. When the mixture is cool, add desiccated coconut. Beat in the egg yolks. Add baking powder and vanilla and mix. Beat the egg whites stiffly and gently mix into the cake mixture. Pour the mixture in the prepared tin. Select Auto Menu & then press start. (The oven will pre preheat.)	Wait for beep (Beeping for preheat finish notice)	After the beep, place the tin over the low rack in the MWO and press start. When the cake is golden brown on top, cover the tin lightly with aluminium foil. When done, leave the cake on a wire rack to cool for 15-20 min. Turn out the cake and cool completely before slicing.
Sugar	300 g			
Butter	100 g			
Rawa	250 g			
Desiccated coconut	200 g			
Eggs	4, separated			
Baking powder	1 tsp			
Vanilla essence	1 tsp			
Expected total cooking time/50 min. (Excluding preheat time)				

NN-CT654M Program 129

NN-CT644M Program 99

Nan Khathai

Number of Nan Khatais: yields 16 Nan Khatais

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Maida	1 ½ cups	Mix Maida with soda. Beat the butter with ghee till light. Add cardamom powder and saffron/colour. Add Maida and knead lightly till the mixture binds together. (If the mixture is sticky, keep covered in refrigerator for 15 min. till it is like soft dough. Divide the mixture into 16 parts. Shape 8 parts into rounds and flatten slightly. Line the base of crispy plate with foil and grease the foil. Place the shaped nan khatais on it. Mark a cross with a knife on each Nan khatai. Place the crispy plate on low rack and keep inside the MWO. Select the auto menu and press start. When done, repeat with remaining mixture. Cool the nan khatais completely and store in air tight container.
Baking soda	¼ tsp	
Ghee	¾ cup	
Sugar	½ cup	
Cardamom powder	½ tsp	
Expected total cooking time/22 min.		

Auto Menu

[10] Cake/Cookie

NN-CT654M Program 130

NN-CT644M Program 100

Pista Biscuits

Number of pieces: 25 pieces

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Ghee	¼ cup	Beat ghee and sugar together till light. Add milk masala and beat. Add maida and knead lightly to form dough. (If the dough is crumbly, add few drops of milk. If it is sticky, keep covered in refrigerator for 15-20 min.) Roll out the dough to ¼ cm thick sheet. Sprinkle pista on top and press down gently to make it stick. Cut the sheet with a 4 cm round biscuit cutter. Collect the excess dough, roll and cut again. Line the crispy plate with aluminium foil. Grease the foil and arrange ½ the biscuits on it. Place the plate on low rack in MWO. Select the auto menu and press start. When done, repeat with remaining biscuits. Cool completely and store in air tight container.
Powdered sugar	¼ cup	
Badam milk masala	2 tsp	
Maida	1 cup	
Pista		
4 Tbsp, blanched and sliced thinly		
Expected total cooking time/15 min.		

NN-CT654M Program 131

NN-CT644M Program 101

Cherry Biscuits

Number of pieces: Yield 14 pieces

Accessory



Note: Usage of crispy plate or a flat aluminum/stainless steel plate by customer is recommended for better performance.

Recipe		Step 1
Maida	1 cup	Mix together the Maida, soda and cherries. Beat butter and sugar together till light. Add essence and Maida mixture. Roll out to ¼ cm thickness and cut with a 5 cm long oval cutter. Line the crispy plate with aluminium foil and grease it. Place ½ the cookies on it. Place the plate on low rack and keep in MWO. Select the auto menu and press start. When done, repeat with remaining cookies. Cool the cookies completely and store in air tight container.
Soda	¼ tsp	
Glazed cherries	2 Tbsp, chopped	
Butter	½ cup	
Powdered sugar	¼ cup	
Rose essence	¼ tsp	
Expected total cooking time/18 min.		

Questions and Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:

1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet.

If it seems that there is a problem with the oven, contact an authorized Service Center.

Q: My microwave oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a third stage.

Q: Why does my oven light dim?

A: When cooking with a power other than 900 W (MAX Power), the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using GRILL and CONVECTION cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on MICROWAVE and COMBINATION cooking modes.

Q: There are humming and clicking noises from my oven when I cook by COMBINATION. What is causing these noises?

A: The noises occur as the oven automatically switches from MICROWAVE power to GRILL or CONVECTION to create the combination setting. This is normal.

1. Turn the oven on until inside is warm to avoid burn top and bottom.

2. Keep the door seal dry. If spilled liquid is on the door seal, wipe it with a damp cloth. Use a mild detergent. DO NOT CLEAN.

3. The outside of the oven should be cleaned regularly to avoid damage. Do not get water into the vents.

4. If the Control Panel has a soiled area, use a mild detergent. Wipe the Control Panel. Do not leave the oven front open. After cleaning, clear display.

5. If steam is coming from outside of the oven, the oven is not in good condition. Condition may malfunction.

6. It is occasional glass tray warms so.

With Vapors

1. Put 300 ml of water in a safe glass.
2. Press Vapors.
3. Press Start.
4. Firstly, it will be warm.
5. Do not touch the glass.
6. When the water is warm, it will be warm.

* Repeat the process.

Questions and Answers

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A: The noises occur as the oven automatically switches from MICROWAVE power to GRILL or CONVECTION to create the combination setting. This is normal.

1. Turn the oven until inside to avoid burnt top and back.

2. Keep the door seal dry. If spilled liquid is on the door seals, clean with a damp cloth. Do not use detergent. DO NOT CLEAN.

3. The outside of the oven should be cleaned with a soft cloth. Do not use abrasive cleaners. Do not get water into the vents.

4. If the Control Panel is dirty, clean with a soft cloth. Do not use detergents. Leave the oven door open after cleaning. After cleaning, clear the display.

5. If steam is coming out of the oven, do not touch the cloth. This is normal. The oven is operating normally under these conditions. Do not malfunction.

6. It is occasional. The glass tray may be warm so do not touch it.

With Vapor

1. Put 300 ml of water in a safe glass container.
2. Press Vapor button.
3. Press start button.
4. Firstly, microwave power is used.
5. Do not open the door.
6. When beeping sound is heard, the cavity will be dry.

* Repeat the above steps.

Care of Your Oven

1. Turn the oven off before cleaning, and wait until inside oven cavity is cooled down to avoid burnt. Heating devices inside oven on top and back may be still hot.
2. Keep the inside of the oven, door seals and door seal areas clean. When food splatters spilled liquids adhere to the oven walls, or door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended. **DO NOT USE COMMERCIAL OVEN CLEANERS.**
3. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch **Stop/Reset** Pad to clear display window.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
6. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm soapy water or in a dishwasher.
7. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth. The roller ring may be washed in mild soapy water. Cooking vapours collect during repeated use but in no way affects the bottom surface or roller ring wheels. After removing the roller ring from the cavity floor for cleaning, be sure to replace it in the proper position.
8. When using the **GRILL, CONVECTION** or **COMBINATION** mode, some foods may inevitably splatter grease onto the oven walls. If the oven is not cleaned occasionally, it may start to "smoke" during use.
9. A steam cleaner is not to be used for cleaning.
10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer.
11. Keep air vents clear at all times. Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.
12. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

With Vapor Clean, make it easier to clean the cavity.

1. Put 300 ml (1 ½ cup) water & a slice of lemon & some lime juice (approx 1 tsp) in a microwave safe glass bowl. (Height of the water should not be more than half point of the bowl).
2. Press Vapor Clean Key.
3. Press start.
4. Firstly, microwave will heat the water & then it will create vapor inside the cavity. Let it stand.
5. Do not open the microwave door till the beep sound comes.
6. When beeps, disconnect the power plug & remove the bowl. Now wipe off all the vapor from the cavity with a soft cloth.

* Repeat the whole procedure, if required.

Technical Specifications

Power Source:	230 V~ 50 Hz
Power Consumption:	Maximum; 1450 W
	Microwave; 1450 W
	Grill; 1400 W
	Convection; 2400 W
	Combination; 2400 W
Output:	Microwave; 900 W (IEC-60705)
	Top Heater; 1400 W
	Back Heater; 1000 W
Outside Dimensions:	513 (W) x 471 (D) x 306 (H) mm
Oven Cavity Dimensions:	330 (W) x 348 (D) x 239 (H) mm
Uncrated Weight:	17.0 kg

Panasonic Corporation
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